



## INSALATA DI BACCALÀ'

(Baccala Salad)

### Ingredients:

- gr.500 of baccala' (salted cod)
- gr.100 dried tomatoes
- gr.200 chick peas or cannellini beans already cooked
- gr.50 capers
- gr.100 boiled Swiss chard
- 1 celery stalk
- 1 carrot
- 1 onion
- extra virgin olive oil
- salt and pepper

### Directions:

Soak the cod for two days, changing the water twice daily. Boil celery, carrot and onion in large pieces along with a little pepper for twenty minutes. Now add the baccala' and boil for fifteen minutes. Remove the baccala' and drain and cool. Discard the vegetables.

Tear the baccala' into bite sized pieces and place on a large serving platter with the chick peas or cannellini beans, chopped Swiss chard, the dried tomatoes, cut into strips crosswise, and the capers. Add salt and pepper to taste and dress with oil.