

Stoccafisso alla ghiotta



INGREDIENTS

1 onion
celery
2 carrots
3 oz. olive oil
1 oz. mushrooms
1 oz. pine nuts, chopped
1 clove garlic, chopped
parsley, chopped
6 anchovy fillets, chopped
1/4 lb. pitted green olives, chopped
2 lbs. dried cod
4 tomatoes, peeled, seeded
4 medium-size potatoes, diced
salt
pepper

Preparation

Chop the onion, celery and carrot, and sauté them with oil in a large pan. When the vegetables are tender but not brown, add the chopped mushrooms, pine nuts, garlic, parsley, anchovies and olives. Add the dried cod, previously soaked, skinned, boned and cut into pieces. Let the fish cook on both sides, then add the tomatoes, potatoes and salt and pepper to taste. After 10 mins. add pepper and cover all the ingredients in the pan with warm water or a poaching liquid. Cover the pan and cook over low heat for 1 1/2 - 2 hours. The liquids will have reduced substantially, but make sure the dish keeps moist but not wet. Dish out into a serving platter and serve.