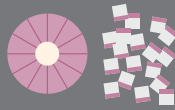




1 kg de bacalao cortado en trozos
1 kg of cod cut into pieces



1 kg de cebollas
1kg of onions



5 pimientos choriceros
5 chorizero peppers



100 gr manteca de cerdo
100 gr lard



3 dientes de ajo
3 garlic cloves



75 gr de miga de pan
75 gr bread crumbs



1 dl de aceite de oliva
1 dcl. olive oil



Agua
Fresh water



2 yemas de huevo cocidas
2 egg yolks

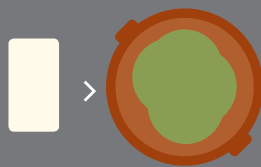


3 ramas de perejil
3 parsley leaves

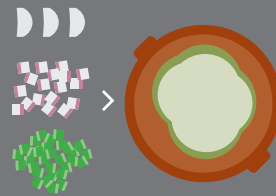
1 DESALAR
Desalt cod
24 h



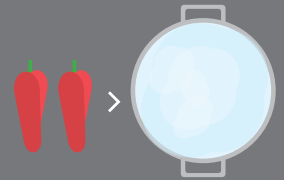
2 CALENTAR
Heat



3 COCER
Cook



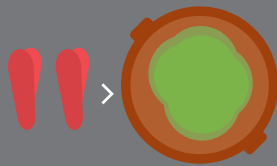
5 ESCALDAR
Scald
10 min



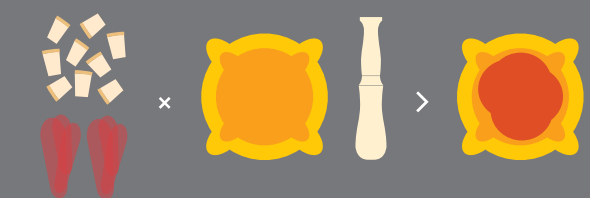
6 PELAR Y CORTAR
Peel and chop



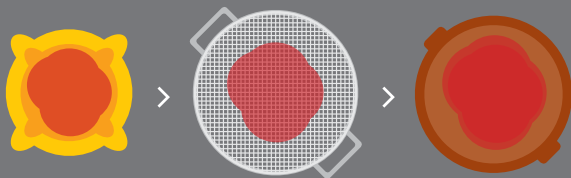
7 COCER
Cook



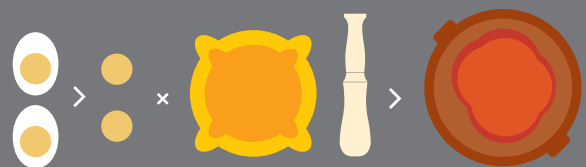
8 MOLER
Grind



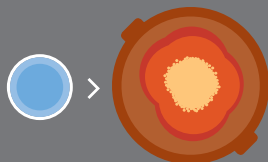
9 COLAR Y COCER
Strain and cook



10 MOLER Y COCER
Grind and cook



11 COCER
Cook
1 h



12 COCER
Cook
15 min + 10 min



BACALAO A LA VIZCAÍNA

