

Cod brandade with the magimix

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10 min	10 min 32 min	10 min 32 min 42 min	10 min 32 min 42 min 1/10
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800G of potatoes
500G of cod
500G of water
250G of milk
80G of gruyere (sweet cheese)
70G of butter
1 pinch of salt

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Put the water and a pinch of salt in the bowl of the Thermomix.

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Wash, peel and cut the potatoes into cubes and place them in the basket. Put them in the bowl of the Thermomix.

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Place fish on varoma tray and place it above the bowl. Schedule 20 minutes at 100°C at speed 1.

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At the bell, take off the water from the bowl and put the milk and butter in the bowl. Set 2 minutes at 100°C at speed 1.

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Preheat oven to 240°C.

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Put the potatoes in the bowl and mix 20 seconds on speed 3.5.

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Add fish in the puree and set 15 seconds on speed 4.

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Arrange the brandade in a baking dish, and sprinkle with cheese.

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Bake 10 minutes.

Enjoy this delicious complete fish dish made with Thermomix. And mix it up by substituting cod with another fish: codfish,... Yum

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