



**SAN SEBASTIAN  
COOKING CLASSES**

## BACALAO AL PIL PIL

### **INGREDIENTS:**

1 cod loin 250g  
300g desalted  
Sliced garlic  
Chilli cayenne

For the pil pil:  
250g of cod skins  
250g of confit garlic oil (for  
250g of virgin olive oil, 3  
heads

In a saucepan we will put the 250g of oil and add the peeled garlic without germ to confit it.

Once the oil is confit, drain and add the same weight of oil as cod skins.

In this process it will be very important that it does not come to a boil point, it has to be a very soft cooking.

In another saucepan we will put the cod fillet and cover it with garlic oil. Same process as the skins. It should not boil.

As soon as we see that the cod has released the collagen and the slices of the meat are slightly separated, remove it.

With the help of a strainer drain the skins and with a rod we will proceed to mount the pil pil.

On the other hand, we will make the pil pil in a traditional way (with the oil from having cooked the loin). The oil will be separated from the collagen in a cold container and little by little with circular movements we will add the oil in order to emulsify the pil pil. At the last moment add the tenderloin and simmer for 2 minutes.

Present the tenderloin with the pil pil on top, fried garlic, fried parsley and some fried Cayenne chillies on top