

CODFISH SALAD

(SERENATA DE BACALAO)

Ingredients	Amounts
Codfish, salted, dried	3 pounds
Sherry Vinaigrette (recipe below)	To taste
Yukon Gold potatoes, peeled and diced	2 pounds
Ñame*, peeled and diced	1 pound
Yautia* or taro root, peeled and diced	1 pound
Apio (celeriac), peeled and diced	1 pound
Yuca, peeled and diced	1 pound
Unripe green bananas, peeled and diced	4
Extra virgin olive oil	As needed
Lamb's lettuce	1 bunch
Tomatoes, cut in half and thinly sliced	3
Pimento-stuffed green olives, sliced	3/4 cup
Hard-cooked eggs, thinly sliced	4
Firm Hass avocado, thinly sliced	1 large
<i>Sherry Vinaigrette</i>	
Extra virgin olive oil	3/4 cup
Sherry vinegar	1/4 cup
Lime juice	2 Tbsp.
Red onion, cut in half and thinly sliced	1 large
Salt and pepper	To taste

Method

1. Soak codfish in water 12 hours, changing water once. Drain and place in large casserole; cover with cold water and bring to a boil. Boil 1 minute; remove from heat and cool. Shred codfish, removing any bones. Toss with Sherry Vinaigrette; refrigerate.
2. In separate saucepans, cook potatoes, ñame, yautia, apio, yucca and bananas in generously salted boiling water until tender. Cool to room temperature in cooking water; hold in water until ready to serve. Drain vegetables; arrange on a platter or plates and drizzle with olive oil. Top with marinated codfish; garnish with lettuce, tomatoes, olives, eggs and avocados. Season with salt and pepper. Serve chilled or room temperature.
3. To make Sherry Vinaigrette, whisk together oil, vinegar and lime juice. Add onion; season with salt and pepper.

*Note: If ñame and yautia are unavailable, increase amounts of other vegetables.