



## Poached Salted Cod, with an Oyster Mayonnaise

The French call it *morue*, the Italians *baccala'* and the Portuguese *bacalhau*. Of course, the fish is the same— Atlantic cod — and the process is the same — drying and salting.

At one time, you could find salt cod—fish preserved by drying and salting—on Viking ships. Now you can find it in specialty food stores.

What to buy: Look for salt cod near the fish counter in specialty food stores. It often comes in wooden 1-pound boxes.

Be sure to start soaking the cod 1 day ahead

### **Ingredients:**

|                 |  |
|-----------------|--|
| 1 ½ to 2 pounds | Salt cod, boneless                           |
| 1 quart         | Whole milk                                   |
| 1 teaspoon      | Whole black peppercorns                      |
| 2               | Bay leaves                                   |
| 3               | Garlic clove lightly crushed                 |
| 1               | Sprig of fresh thyme                         |
| 8               | Fresh oysters                                |
| 8               | Toasted baguette croutons                    |
|                 | Serves 4                                     |
|                 | Time Needed: 1 hr. 30 minutes + soaking time |

### **Preparation**

Place the salt cod in a large glass or plastic mixing bowl with enough cold water to cover it and let it soak for 24 hours in the refrigerator, changing the water 2 or 3 times. Drain the salt cod and trim off any brown flesh. Cut the fish into four equal pieces. Place the fish in a medium saucepan and add the milk, ½ quart water, peppercorns, and bay leaves. Simmer over medium-low heat until the cod is soft and flakes easily, about 15 to 20 minutes. Remove the pan from the heat, strain the fish. Display each filet in the middle of the warm serving plates, sauce the oyster mayonnaise over the fish. Top each fish filet with two oysters and garnish with the baguette croutons. Serve immediately.



### Oyster Mayonnaise

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#### **Ingredients:**

|                |                             |
|----------------|-----------------------------|
| 4 to 5         | Fresh oysters (medium size) |
| 2 teaspoons    | Dijon mustard (mild)        |
| ½              | Lemon, juiced               |
| 2 tablespoons. | Chives, finely chopped      |
| 3 oz           | Vegetable oil               |
| 2 oz           | Grape seed oil              |
|                | Salt and white pepper       |

#### **Preparation:**

For the oyster mayonnaise, put the oysters, mustard, and lemon juice, salt and pepper in a cup of a small mini food processor or blender, process for 30 seconds. Then add the oil slowly but pulsing on/off like a classic mayonnaise. Transfer to a small bowl, stir in the chives and adjust seasoning.

*Hubert Keller*

Chef/Owner Fleur by HK / Burger Bars

