

A close-up photograph of a bowl of Viola vine soup. The bowl is light blue with a dark brown rim and a handle. The soup is a reddish-brown color with visible oil droplets on the surface. A piece of white shrimp is visible on the right side of the bowl, topped with sliced red tomatoes. The bowl is placed on a light-colored wooden surface. Several whole red tomatoes are scattered around the bowl. The text "Viola vine" is written in a white, cursive font across the middle of the bowl.

*Viola vine*



HarmonizTaste.



*Baccalar*



# Baccalà



Traditional Venetian dish  
made from salt cod.

4 servings  
25 minutes to prepare  
20 minutes to cook

Tomalicious tomatoes • 500g  
Viola vine tomatoes • 700g  
Cod fillet • 600g  
Water • 300ml  
Raisins • 50g  
Onion • 30g  
Basil • 10 leaves  
Lemon • 1  
Extra virgin olive oil • To taste  
Fine salt • To taste

Tomalicious tomato 'essence' preparation:

Cut the Tomalicious tomatoes into large pieces, the onion into julienne strips and add basil. Season with salt and a little extra virgin olive oil. Pour over 300ml of water and leave to marinate for about twenty minutes at room temperature. Filter through a sieve and set the juice aside.

Cod fillet preparation:

Pour water into a pan, add lemon and bring to a boil. Plunge in the cod pieces and boil for 5-6 minutes over high heat. Drain and let rest.

In a separate pan, boil water and blanch the Viola vine tomatoes for a few seconds. Drain and pour it into a bowl filled with ice or cold water to make the tomatoes easy to peel. Drain and peel the tomatoes. Cut into quarters and remove the seeds. Cut the remaining seedless tomatoes into fillets of about 1cm and pour into a bowl. Season with extra virgin olive oil, salt and raisins.

To assemble, lay the boiled cod fillets in the centre of the dish, place the Viola vine tomato salad on top and pour the Tomalicious tomato essence around the base of the serving dish. Garnish with grated lemon peel. Leave to stand and enjoy lukewarm.