

A Taste of Macao



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Golden or Macanese Codfish

INGREDIENTS

- 4 Slices dried salted codfish
- 4 Cloves garlic minced
- 2 Shallots minced
- 2 Teacups coconut milk
- Saffron as much as needed.
- Olive oil as much as needed.
- Pepper & Salt as much as needed.
- Chili oil as much as needed.

This codfish dish is an excellent example of the fusion between Portuguese and Asian cuisines. The use of coconut milk and saffron give it a milder taste and a distinctive color.

DIRECTIONS

1. Soak the codfish for a while; Remove the skin and bones; and dry with cloth and flake in cloth.
2. Allow the olive oil to simmer with the saffron in a pan. When aroma is released, add the chopped shallots with garlic and the coconut milk.
3. Add the codfish flakes and season with salt and pepper; stir-fry everything quickly under low flame, mix well with a spoon, and add the chili oil.
4. When dry, well toasted, spicy and loose, serve hot with butter rice and spring greens, or salad.

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