

« Galets Dorés » Blanc

Château Mourgues du Grès - AOC Costières de Nîmes

Brandade de Nîmes



Poach the fish (500 grams of cod per person).

Take off the fishbone, (but not the skin) and crush the chair in little pieces.

Mix slowly in a pan with olive oil (1/4 litre) and half warm milk (1/4 litre).

Add pepper and eventually finely cut truffles.

Serve warm with potatoes (steamer cooked).

Enjoy with a salad and a glass of Galets Dorés!

For more recipes www.mourguesdugres.com

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