

## Brandade from Patrice Johnson



Servings: 12

### Ingredients

- 1 pound cod (Salt Cod is available at Ingebretsen's)
- 1 cup Kosher salt if making your own salt cod.
- 4 cups almond milk
- Zest from two lemons and one orange
- Fresh cracked pepper
- Three sprigs thyme or dill, plus more for garnish
- 1 small white onion, chopped
- 3 cloves garlic, smashed but not minced
- 1 teaspoon ginger
- 1 teaspoon cardamom (Available at Ingebretsen's)
- 1/4 teaspoon nutmeg plus more for garnish
- 1/2 to 3/4 pound russet potatoes, peeled and chopped
- 1/2 to 3/4 pound Yukon Gold potatoes, peeled and chopped
- 2 eggs, beaten with 1 tablespoon milk or cream
- 1/3 cup extra virgin olive oil
- Juice from half a lemon
- 3/4 cup sliced almonds
- 1 lemon, seeded and cut into 12 pieces
- 1 orange, seeded and cut into 12 pieces

### Directions

1. Cover fresh cod completely in salt and refrigerate 24 to 48 hours if making your own salt cod. Soak in clear water if using salt cod. Soak 24 to 48 hours in the refrigerator. Change the water 2 to 3 times.
2. Remove cod from refrigerator and rinse very well with cold water; pat dry with paper towels.
3. Add milk, zest, pepper, thyme or dill, onion, garlic, ginger, cardamom, and nutmeg to bread loaf pan; place in preheated 350 degree oven for 10 minutes. Add cod to hot milk and return to oven. Oven-poach fish for 10 to 12 minutes or until flaky and tender.
4. While cod poaches, cook potatoes in unseasoned water until tender; drain. Push cooled potatoes through ricer or food mill.
5. Remove cod from poaching liquid and cool. Remove any bones and skin; flake flesh as fine as possible.
6. Combine potatoes and cod; add eggs and mix well. Fold in olive oil and lemon juice.
7. Divide mixture evenly into 12 buttered ramekins. Garnish each ramekin with 1 tablespoon of almonds, thyme or dill, and nutmeg. Bake at 325 degrees for 20 to 30 minutes. Serve with lemon and orange wedges and thin slices of toasted bread.