

## **Baccala Soup**

**Serves 16 people**

### **Prepare**

Baccala – dried salt cod - can be found locally in small wooden boxes. Rinse and soak in cold water - keep refrigerated. Change the water daily for three days. Cut into medium dice.

### **Ingredients**

1 box (pound) of baccala, soaked, rinsed, and chopped medium dice  
2 leeks – white part only, cut into medium dice  
3 large yellow onions, medium dice  
12 ribs of celery, small dice  
2 fennel bulbs, small dice  
6 cloves of garlic, minced  
12 medium Yukon Gold potatoes, medium dice  
1 #5 size can of diced tomatoes  
¼ cup Olive oil  
1 cup of dry white wine  
1 gallon fish/seafood stock  
2 bay leaves  
1 Tbsp dried oregano  
Salt and pepper. Caution: salt cod is very salty so go easy on seasoning  
½ cup Italian parsley for garnish

### **Procedure**

In large stock pot, sauté leeks, onions, celery, and fennel in olive oil. Add bay leaves and oregano and small amount of salt and pepper. Cook over low heat for 15-20 minutes.

Add white wine and cook over low heat for another 10 minutes to reduce the floral notes of the wine.

Add the stock, potatoes and the baccala and simmer at low temperature for 1 ½ hours.

Finish by adding the chopped tomatoes.

Check seasoning. Garnish with chopped parsley and serve.

Chef Amedeo Marco Ilaria