

## **A Galician recipe for hake (Merluza a la Gallega)**

### **INGREDIENTS**

**1 kg hake  
2 dl olive oil  
150 g onion  
2 kg potatoes  
1 tbsp flour  
Seasoning: salt, garlic, parsley, bay leaf, thyme, paprika**

### **PREPARATION**

**Use the central part of the fish. Clean it well and cut it into thick slices. Heat the oil in a saucepan. Chop the onion into small pieces and fry; stir continuously until the onion turns golden brown. Then add two cloves of crushed garlic, a tablespoon of chopped parsley and another not very full one of paprika.**

**Cut the potatoes into not very large slices of about 6 mm and mix well, sprinkling the tablespoon of flour over everything. When the potatoes are fried, just enough eater is added to cover them.**

**Then the right amount of salt is added as well as six peppercorns and a clove, both ground, and bay leaf, thyme and parsley. Cook the stew for a quarter of an hour and when the potatoes are done, put them into a clay dish. The slightly salted hake slices are arranged on top of the potatoes. Put the dish into the oven for another ten or twelve minutes. it is served in the clay dish.**

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