



Cod Taramasalata

Ingredients

1 slice white bread, crusts removed
200ml/8fl oz milk
110g/4oz cod roe
3 cloves garlic, crushed
1 tbsp parsley, chopped
1 tbsp lemon juice
olive oil

Method

1. Make the breadcrumbs by blending the bread in a mini food processor. Remove to a small bowl and let soak in the milk.
2. Add the cod roe and garlic to the mini food processor and blend until smooth.
3. Add the parsley and blend to combine.
4. Add the softened breadcrumbs and blend again.
5. Add olive oil and the lemon juice and blend until you reach a smooth consistency.
6. Garnish with parsley and serve with toasted pitta bread.