



PICKLED COD WITH ORANGE AND BEETROOT

Make sure you choose a fresh piece of cod for this dish, as the fish is not cooked but pickled. The pink beetroot gives the dish plenty of colourful impact.

YOU WILL NEED

- 1 medium sized beetroot
- salt and pepper
- 2 tablespoons olive oil
- 2 oranges
- 4 tablespoons light brown sugar
- 2 tablespoons coarse sea salt
- 2 teaspoons ground coriander
- 400 g cod steaks
- 2 tablespoons taggiasca olives
- handful of violets
- mild olive oil for drizzling

HOW TO MAKE IT

Finely grate the raw beetroot. Season with salt and pepper and mix with the olive oil. Grate the zest of the oranges and mix with the sugar, salt and ground coriander. Coat the cod with the zest and then with the beetroot mixture. Wrap the fish in tin foil, place in a flat dish with a weight on top. Leave in the fridge to marinate overnight. Remove the marinade and cut the fish into thin strips. Place four slices of fish on each of the four plates, and divide the olives and violets evenly. Drizzle with mild olive oil and serve.

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