



**MARIMAR ESTATE**  
VINEYARDS & WINERY

**Bacallà a la Catalana amb Panses i Pinyons**  
(Salt Cod “a la Catalana” with Pine Nuts and Raisins)

Serves 6

Start preparation 2 days in advance, by soaking codfish in water

1 pound boneless dried salt cod

**For the *sofregit*:**

3 tablespoons olive oil

1 large onion, finely chopped

4 large garlic cloves, minced

2 pounds ripe tomatoes, chopped

1 tablespoon chopped fresh parsley leaves

1/4 cup (1.5 ounces) pine nuts

1/4 cup raisins

1 cup dry white wine

2 cups homemade fish stock (preferably homemade)

**For the *picada*:**

1 tablespoon olive oil, if necessary

1 large (1/2-inch thick) slice white bread (1 ounce)

3 tablespoons (1 ounce) whole blanched almonds or  
hazelnuts, toasted

3 large garlic cloves

1 tablespoon fresh parsley leaves

1/4 teaspoon freshly ground black pepper, or to taste

1/4 teaspoon salt, or as needed (depending on saltiness of cod)

Soak salt cod in water to cover for 48 hours, changing water 5 or 6 times. Drain and press cod with your hands to eliminate excess water. Remove any skin and bones, and cut into 6 serving pieces.

**To prepare the *sofregit*:** Heat 2 tablespoons oil in a large skillet or a flameproof clay casserole. Add onion and garlic and cook slowly, for 15 or 20 minutes, until quite soft. Add tomatoes and parsley and cook for 10 minutes on medium heat. Add white wine and cook until dry. Stir in fish stock and set aside.

Meanwhile, heat remaining tablespoon of oil in a small skillet and sauté pine nuts and raisins, stirring, until nuts are golden and raisins plump up. Remove them with a slotted spoon and set aside. Reserve oil in skillet.

**To prepare the *picada*:** Add another tablespoon of oil to small skillet if necessary, and sauté bread on both sides until golden. In a food processor, finely grind nuts with fried bread, garlic, parsley, pepper, and salt.

Bring tomato mixture to a boil and stir in *picada*. Add salt cod and cook, uncovered, over medium-low heat for 10 minutes. Taste for seasoning. Add pine nuts and raisins. Serve warm.

**Wine pairing:**

Marimar Estate La Masía Chardonnay

Marimar Estate Dobles Lías Chardonnay

**Recipe from:**

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by Marimar Torres