

INGREDIENTS FOR 4 PEOPLE

1 kg of borage

2 or 3 units of boletus edulis.

16 units of cod cocochas (cod shells).

150 cc of Extra Virgin Olive Oil

1 garlic and salt



Borage stalks with boletus edulis and cod cocochas

Clean the borage, cut and cook for a few minutes.

Remove from boiling water and place in ice water to preserve the color and texture.

Make a pil pil with the cod cocochas, add the finely chopped boletus and remove.

On the plate we place in the center the borage stalks and around them we distribute the boletus and the cocochas, on all this we water lightly with extra virgin olive oil.

Simple dish to elaborate and that in only 15 minutes we have ready.