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## MINI BACALHAU BOUCHEES

Prep: 1h 15 mins + overnight soaking – Makes 60 – Easy

200g dried bacalhau, in chunks  
200ml milk  
100ml cream  
2 spring onions  
30g butter  
25g flour  
60ml white wine  
salt and pepper  
50g Berdorfer rouge Bouf, Cheddar or Gruyère, grated  
60 mini bouchée cases  
chopped parsley, to sprinkle

Start by soaking the bacalhau the day before: put the dried fish into a large plastic container and fill with cold water. Close with a lid and refrigerate for 12 hours, changing the water twice during that time.

After 12 hours, drain the bacalhau. Heat the milk and the cream in a saucepan until nearly boiling. Turn down the heat and poach the bacalhau pieces in the simmering liquid for 15 minutes until the fish is so soft it starts to fall apart.

Strain the fish through a sieve, catching the poaching liquid in a bowl. Flake the fish with a fork and set aside to cool. Finely chop the spring onions.

Heat the butter in the saucepan used for poaching the fish and fry the spring onions for a couple of minutes. Add the flour and fry on a medium heat for a couple of minutes until the flour/butter mix starts to turn golden and fragrant.

Gradually add half the poaching liquid, whisking between each addition and leaving it to cook for a minute or so, so it thickens and you get a smooth sauce. Then gradually add the white wine in the same way and finish with the remaining poaching liquid. Once you have a smooth béchamel, add the flaked fish and season with salt and pepper.

Preheat the oven grill to high.

Transfer the béchamel into a piping bag. Place the bouchée cases on a baking tray.

Cut off the tip of the piping bag and fill each pastry case with béchamel. Top with some grated cheese and place under the oven grill. Grill the bouchées until the cheese has browned and sprinkle with chopped parsley. Serve warm.

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