

## COD WITH APPLES AND RED ONION

### INGREDIENTS

200 g cod  
2 red onions (covered in aluminium paper and baked)  
1 Granny Smith Apple  
50 g Germani *Robiola*  
1 cubed Tomato (sautéd)  
Mixed greens

### Ingredients for the vinaigrette

Juice from 2 oranges  
150 cl. Olive oil  
pinch salt

### PREPARATION

This dish is an example of Mediterranean cuisine at its finest. It's guaranteed to please your guests on a warm summer night.

Toss mixed greens together.

Julienne the apple and cook it in a saucepan with a bit of oil.

When the apple becomes tender, add cubed tomatoes to salad.

Cut cod fillets into thin slices and cook it on the grill.

Then place the fish on the apple.

Place red onion around it and alternate it with little dollops of *Robiola*.

To give a tangy kick to it, add some orange vinaigrette.

### Preparation of the vinaigrette

Reduce the orange juice until it becomes concentrate. Emulsify it with olive oil.

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ERVE AND ENJOY!

Caseificio Germani srl  
Via Delle Vigne 2  
22020 Faloppio (Como) Italy  
Tel: 0039 031 986 385  
Fax: 0039 031 987 626  
Email: [rgermani@germaniformaggi.com](mailto:rgermani@germaniformaggi.com)

