

**Ingredients**

- 500g potatoes
- 250g desalted cod
- 1 egg
- 1 clove garlic
- Extra virgin olive oil
- Salt to taste
- Fistful of walnuts, or any other nut

**Preparation**

- Assemble all ingredients and cooking equipment



**Cooking**

1. Cook the potatoes with their skins until tender.
2. Add the desalted cod five minutes before finishing cooking the potatoes.
3. Boil the egg for 3 minutes; let it simmer for another 8 minutes. Cool.
4. Peel and chop the potatoes (don't throw the water away)
5. Crumble the cod and peel and quarter the egg.
6. Mash the garlic; add the potatoes and mash to make a puree.
7. Add the cod and mash.
8. Add the olive oil and mix well.
9. Thin the puree with a little cooking broth if it's too dry.

**Serving**

10. Serve the atascaburras with the quartered boiled egg and nuts on top.

**Contributor**

Guillermo Cabrera Walsh, Buenos Aires, Argentina

**Background Notes**

Willie writes: "I'm Guillermo (Willie) Cabrera Walsh, and my main family watersheds are Spanish and Scottish/Irish, so dinner could be (on a good day) steak & kidney pie *or buseca de garbanzos* [Chickpea and Tripe Stew – Ed.] alike. If mum had a lot to correct, which was usually the case, sausage rolls or porridge were more likely. This particular dish, atascaburras, is Spanish, more precisely, a typical dish of Castilian shepherds".

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