



# *Catalogue of products*

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The finest Norwegian cod delicacies, mom's recipe



*Introducing you to...*



**Baccalà della Mamma**  
Excellent dishes from Norwegian cod

SINCE 1986

## *The history of cod*



We owe our gratitude for cod in these regions, especially Istria, Kvarner and Dalmatia, to the Venetian aristocrat and merchant Piero Querini. On April 25, 1431 he set sail from Crete, which was at the time, just like our own country, under Venetian rule. As owner and captain of a Venetian commercial ship, he set sail for the ports of Bruges and Antwerp to swap commercial goods. When he passed La Manche, there was a terrible storm and shipwreck, so that Querini and surviving sailors had to continue their adventure

in lifeboats. The storm carried them to the northern part of Norway, the Lofoten islands, where their hosts took them in and offered them what they had most of - fish STOKVIS (cod - GADUS MORHUA). Being a true merchant, when returning to his country Piero Querini took large quantities of cod, opening new commercial paths. The adventure of Piero Querini can be considered an ideal beginning of the introduction of cod into the Mediterranean cuisine.

The real history of the cod voyage begins in the

XVIth ct. when systematic importation of cod into European countries began. Excessive poverty in Europe led to the exploitation of cod. At the time, the rich ate fresh and the poor ate dried fish. Things changed over time, and cod ended up on the tables of the rich as a delicacy prepared in hundreds of different ways, especially in the holiday season or during fasts.

The best known ways of cod preparation in these parts are cod "in bianco" and cod in "brodet" sauce.



### Traditional specialty: cod "in bianco"

**Preparation:** Preparation: tenderize dry cod well with mallet or pestle and leave to soak in water for 24 hours (replace water if necessary). When it becomes pliable, cook until meat and bone become tender in the middle. Then remove bones and black skin from cooked cod. Season the cleaned meat with salt, pepper and garlic and start pounding it with the pestle in a bowl, gradually adding vegetable or olive oil. Pound until it assumes the appearance of mashed potatoes, with visible fibres and pieces of cod.

**Serving:** as an independent dish, spread on bread (recommendation: fry pieces of bread in olive oil on both sides). In Istria it is customarily served with pasta, cabbage or polenta.

### Cod in "brodet" sauce

**Preparation:** tenderize dry cod well with mallet or pestle and leave to soak in water for 24 hours (replace water if necessary). When it becomes pliable, cook until meat and bone become tender in the middle. Then remove bones and black skin from cooked cod. Keep water from cooking and use it as soup stock for suffusing. Cut onions and fry them on olive oil until they turn golden. Then add chopped garlic, fry lightly and add cooked and cleaned cod, which will break up into smaller pieces when stirred, add strained tomatoes, pieces of tomatoes, wine, salt, pepper and stock in required quantities. Stir all ingredients and leave to cook for another hour, lightly stirring. Season with parsley.

**Serving:** with homemade polenta or boiled potatoes.



*Mom's  
recipes*

*Get to know  
our cod products*







## Products from Norwegian cod

### HoReCa product line

Products from this line are intended for restaurants, hotels, caterings and delicatessen stores.

Expiration period of cod from this line is 20 days from the production date.

### Gourmet product line

This product line is intended for true lovers of cod specialties willing to abandon themselves to traditional, yet original flavours.



### HoReCa packages

All our cod products are packed in 500g, 1000g and 2000g transparent packaging, and larger 5000g and 25000g in white packaging.

## "Cod" in bianco

Traditional delicacy prepared from Norwegian cod (*Gadus morhua*) with spices, garlic, salt and pepper.

**Product description:** off-white, with visible cod pieces and fibres.



Cod  
"in bianco"  
150g



Cod  
"in bianco"  
90g



Gourmet product line expiration period is 25 days. HoReCa product line expiration period is 20 days. The product line in the glass has a shelf life of 210 days. HoReCa packages from 500g, 1000g, 2000g and 5000g.



# *Bod oliveto*

Gourmet spread prepared from Norwegian cod (Gadus moruha) with green olives and olive oil.

**Product description:** white and pale greenish colour, with visible cod pieces and fibres and pieces of green olives.



# *Bod pikantino*

Gourmet spread prepared from Norwegian cod (Gadus moruha) with red peppers and chilli.

**Product description:** pale red colour, with visible cod pieces and fibres, mildly hot flavour.



Cod  
oliveto  
.....  
90g



Cod  
oliveto  
.....  
150g



Cod  
pikantino  
.....  
150g



Cod  
pikantino  
.....  
90g



Gourmet product line expiration period is 25 days. HoReCa product line expiration period is 20 days.  
The product line in the glass has a shelf life of 210 days. HoReCa packages from 500g, 1000g, 2000g and 5000g.

Gourmet product line expiration period is 25 days. HoReCa product line expiration period is 20 days.  
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# Cod in "brodet" sauce

Traditionally prepared "brodet" sauce from Norwegian cod (Gadus morhua), tomatoes, onions, wine, garlic, parsley, salt and pepper.

**Product description:** reddish colour, with pieces of cooked cod.

**Serving:** finished product is heated and best paired with homemade polenta or boiled potatoes.



Cod in  
"brodet" sauce  
.....  
700g



Cod in  
"brodet" sauce  
.....  
300g



# Cod Tartufino

Gourmet spread prepared from Norwegian cod (Gadus morhua) with black truffles.

**Product description:** off-white colour, with visible cod and black truffle pieces and fibres.



Bakalar  
tartufino  
.....  
150g



Bakalar  
tartufino  
.....  
90g





# Pate Bianco

.....  
“BACCALA IN WHITE SAUCE”  
CREAM

Cod fish in white sauce, or else known as Baccala mantecato, is a famous Istrian specialty, but cream made from this dish is really something unique and every true gourmand will certainly recognize it. Fine, smooth cream is prepared from the best Norwegian cod fish according to the traditional recipes to provide you with an unforgettable enjoyment with every single bite.

Baccala mantecato Cream comes in a practical 100g package, and its perfect texture and irresistible flavors will certainly satisfy the palates of even the most passionate gourmands and show you new ways of enjoying this high-quality fish delicacy.



# Crema



“Baccala in white sauce” cream  
.....  
100g

Best if used by date marked on the bottom of the product. Expiry date and lot will be automatically printed on the bottom of the product.  
Expiry date is 210 days from production date.

# Pate Oliveto

.....  
BACCALA CREAM “OLIVETA”

There aren't many ingredients such as olive oil which can make perfect fish and seafood flavors even better. That's exactly why Baccala della Mamma brand decided to launch new line of baccala cream, this time with the addition of pure Istrian extra virgin olive oil, made by following the traditional recipes and methods.

Gentle flavors and aromas of green olives and impeccable quality of olive oil is perfectly combined with well-known flavors of Norwegian cod fish and has an esteemed reputation among fish delicacies.



Baccala cream “Oliveta”  
.....  
100g

# Crema

Best if used by date marked on the bottom of the product. Expiry date and lot will be automatically printed on the bottom of the product.  
Expiry date is 210 days from production date.



# Pate Pikantino

BACCALA CREAM “PIQUANT”

This one-of-a-kind delicacy is prepared according to the traditional recipe for Baccala mantecato with addition of red paprika and chili in order to satisfy the tastes of all those who prefer a bit more spicy bites. We have previously chosen only the best from Norwegian cod fish to present you with the unique flavors you haven't had the chance to try so far.

Pale red color will seduce you at first glance, creamy texture will perfectly fit your palate, and slightly dominant and piquant aromas of paprika will raise this gastro experience to a whole new level.



# Crema



Baccala cream “Piquant”  
.....  
100g

Best if used by date marked on the bottom of the product. Expiry date and lot will be automatically printed on the bottom of the product.  
Expiry date is 210 days from production date.

# Pate Tartufino

BACALLA CREAM “TARTUFINO”

Cod fish in white sauce with just a small amount of fresh truffles is certainly the biggest gourmand excitement you can find on the fish-product market. Truffles are famous for their intense aromas and scents which can be elegantly paired with fish specialties, and Baccala cream Tartufino will certainly surprise you with this amazing combination of flavors.

Creamy texture and intensive black truffle scents will seduce you even before it reaches your palate and top-quality Norwegian cod fish combined with black truffles will treat your senses with a whole specter of pleasant moments once you get to taste it.



Bacalla cream “Tartufino”  
.....  
100g

# Crema

Best if used by date marked on the bottom of the product. Expiry date and lot will be automatically printed on the bottom of the product.  
Expiry date is 210 days from production date.



## Pasta tartufino

### Ingredients for 2 persons:

200g pasta, 150g Baccalà della mamma - Bakalar tartufino (Cod tartufino), 20g black truffles, 2 spoons of milk, salt

### Preparation:

cook pasta in hot salted water. Put Cod tartufino into heated pan, dilute it with 2 spoons of milk. Stir until you get a thick sauce.

When pasta is cooked "al dente", drain it and pour tartufino sauce over it, over which you may then grate larger truffle shavings. Mix all together and serve warm. Finely grate the remaining truffles over finished dish.

**Recommended wine:** Teran or Refosco



## Fried (breaded) cod dumplings

### Ingredients for 2 persons:

250g Baccalà della mamma ‡ Bakalar na bijelo (Cod "in bianco"), 1 egg, flour, bread crumbs, milk (or carbonated mineral water), frying oil, salt and pepper

### Preparation:

prepare batter from one glass of milk (or water), 1 egg, 2 spoons of flour, salt and pepper; mix all ingredients well. Form dumplings from cod "in bianco", dip into batter and fry in plenty of hot oil. Drain them, dry on absorbent kitchen paper and serve with a slice of lemon.

Instead of the batter, you can go the traditional way and coat cod dumplings with flour, beaten egg and finally bread crumbs.

**Recommended wine:** Chardonnay





*Passion for this extraordinary Norwegian fish,  
traditional homemade dishes and Istria*



## *A little something about us*

Our business story begins in 1986 when we opened our family tavern Milena in the village of Bačva in the vicinity of Višnjan. As specialty of the tavern we started preparing and offering our guests cod "in bianco", which they liked so much that they began ordering it for to go. The continually growing demand inspired us to start producing cod and distributing it wholesale. The first production facility for cod processing was constructed in 1996, when we introduced our product to the Croatian market. As demand grew, we gradually expanded the production and assortment of our cod products. In June 2006 we introduced the HACCP food production quality control system, which took us a step further in product quality and customer

satisfaction. Five years later, a contemporary plant was built in line with the strictest European standards, which allowed us to present and export our quality cod products to new markets. In the beginning we produced cod "in bianco" in bulk packaging, but continuous research and wish to offer something new on the market prompted us to expand our product assortment. Cod "in bianco" was enriched with new flavours and new top products were conceived: Bakalar pikantino (Cod pikantino, with chilli and red pepper), Bakalar oliveto (Cod oliveto, with olives and olive oil) and Bakalar tartufino (Cod tartufino, with black truffles). In 2010 our offer was additionally enriched with another

specialty ‡ Bakalar šugo (Cod in "brodet" sauce).

Our products are currently divided into HoReCa and Gourmet line packaged under controlled conditions.

Our family business is a result of our passion for this extraordinary Norwegian fish, traditional homemade dishes and Istria. We are proud of the effort we keep investing and everything we have created. We pay special attention to the satisfaction of our customers and continuous research of the use of cod in traditional cuisine.

We wish to offer every true gourmand traditional, but at the same time unique and original experience for the palate.

*Family Stefanov*





Craft business for cod production, processing  
and catering "Milena"  
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