

# Homemade fishcakes

**Type of course:** Starter

**Serves:** 4

**Preparation time:** 45 minutes

**Total time:** 60 minutes

## Ingredients

- 250g Cod (or fish of your choice)
- 500g potatoes
- 1 small chilli
- 2 spring onions
- 125g breadcrumbs
- 2 medium eggs
- 1 tbsp double cream
- 2 tbsp sunflower oil
- 1/2 pint milk
- Seasoning (to taste)
- Sweet chilli dipping sauce

## Method

1. Peel and dice the potatoes and boil for 10 minutes.
2. While the potatoes are cooking, lightly poach the fish in milk for 5 minutes. Strain and put aside to cool.
3. Finley slice fresh chilli and spring onions.
4. Beat the two eggs together in a bowl.
5. Put 125g of bread crumbs into a bowl.
6. Strain and mash the potatoes using a potato ricer if available.
7. Mix in 1/4 of beaten eggs and 1 tbsp of double cream to the mashed potatoes then season to taste.
8. Flake poached fish (check for bones!) and add to the potato along with chilies and spring onions. Mix thoroughly.
9. When cooled, shape into 5cm cakes. Chill the cake in the fridge for 30 minutes.
10. Remove cooled cakes from the fridge and dip into the remaining beaten egg.
11. Coat the cake thoroughly with breadcrumbs.
12. Heat 2 tbsp of sunflower oil in a shallow frying pan and cook fishcake until golden brown on both sides.
13. Place on absorbing paper to remove excess oil.
14. Server with sweet chilli dipping sauce.