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by ewfood

Fish Cakes

Ingredients

6oz. flaked steamed fish
2 potatoes, cooked and mashed
Juice of ½ a lemon
1 tsp. mixed herbs, or herbs of your choice
1 whole egg
1 egg beaten
Salt and pepper to taste
0.75oz. breadcrumbs
4fl oz. oil for frying

Preparation Time
10
min
Cooking Time
20
min

Preparation

1. Mix together the fish, potato, lemon juice, herbs, 1 egg and seasoning. Incorporate all the ingredients well and shape into small round cakes
2. Heat the oil in a pan
3. Dip each cake into the egg and then the breadcrumbs
4. Fry until golden
5. Drain on kitchen towel and serve

Cooks Note

Preparation time: 10 minutes; Cooking time: 20 minutes