

Homemade Fish Cakes

Servings: 4-6

Prep Time: 15min

Cook Time: 15min



Ingredients

- 1 x 400g Box Petite Hake Fillets
- 4 potatoes, peeled and boiled
- 65 ml chopped dhania (coriander) or chives
- Salt and black pepper to taste
- 2 large eggs
- 65 ml Fresh breadcrumbs
- cake wheat flour, for shaping
- sunflower oil for frying

Directions

1. Cook the fish and then flake it, using a fork. Remove skin and any small bones. Mash the potatoes and add to the fish.
2. Add the dhania or chives, seasoning, breadcrumbs and eggs. Mix together well.
3. Shape the mixture into cakes about 2cm thick.
4. Heat oil in a large frying pan. Fry the fish cakes over a medium heat for about 5 minutes on each side, or until crisp and golden-brown.