

Naked Fish Cakes

Ingredients

- 1 pack AR Luxury fish pie mix
- 2 tbsp Tartare sauce
- 1 lemon zested and juiced
- 1 large pinch of dried parsley
- 500g mash potato (cooked and chilled)
- Salt and pepper
- Flour for dusting

Step 1

Preheat oven and baking tray at 180.c

In a large mixing bowl mix the chilled mash potato with the fish pie mix and mix by hand breaking down the larger chunks of fish.

Step 2

Now mix in the tartar sauce, lemon zest and juice, parsley, salt and pepper.

Step 3

Divide the mix 8 ways and flatten into shape.

Step 4

Heat veg oil in large frying, lightly dust each fish cake and pan-fry on both sides for 3-4 minutes or until both sides are crispy. Once all the fishcakes are fried, transfer to a preheated baking tray and place in the center of the oven for 10-12 minutes.