

Smoked Haddock and Cod Fishcake

Great classic for a summer lunch or picnic

Portions 5

Ingredients

100g	Smoked Haddock
250g	Cod
1	Egg
150g	Natural Breadcrumbs
50g	Plain Flour
5g	Chives - chopped
100g	Potatoes
	Parsley to garnish

Method

1. Peel, cook and mash potatoes.
2. Poach haddock and cod for 10 - 12 minutes. When cold flake into pieces.
3. Add fish pieces to the mashed potato.
4. Season and add chives.
5. Roll out and cut in circles at least 1 inch thick.
6. Mix seasoning, flour, egg and breadcrumbs
7. Pass fishcakes through seasoned flour, eggs and breadcrumbs.
8. Place onto a tray and bake in the oven for 10 minutes.

Serve garnished with chopped parsley. Great with a green salad