

Fish Cakes

Ingredients:

360g Potatoes

200g Fillet of Fish of Your Choice

25g Butter

4 - 6 Slices of Bread

1 or 2 Eggs

Small Bunch of Parsley or Dried Parsley: School will Provide Dried

Salt and Pepper to Season: School will Provide

Flour: School will Provide



**You will need a container
to take your fish cakes
home in.**

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure out all ingredients accurately.
3. Half fill a large saucepan with water, place on the back of the hob and bring to the boil.
4. Peel the potatoes and cut into even sized pieces. Place the potato pieces in a small bowl.
5. Bring the large saucepan to the front of the hob and carefully transfer the potatoes into the saucepan of boiling water, place back on the heat at the back of the hob and simmer for approximately 20 minutes until the potatoes are soft.
6. You can either remove any skin with a knife or poach it. Remember to use a blue chopping board when preparing the fish. If you want to poach the fish, place a small saucepan of water on the back of the hob and bring to the boil. Bring the saucepan to the front, place your fillet of fish into the water. Place the saucepan back on the heat at the back of the hob, turn the heat down until the water is simmering and poach for 4 minutes. Remove the fish from the saucepan using a slotted spoon and flake into pieces. If you are not poaching the fish the fish will need to be cut into small even size pieces.
7. To prepare the breadcrumbs, place the slices of bread in a food processor and blitz until you have even sized breadcrumbs, transfer the breadcrumbs onto a piece of greaseproof paper.
8. If using fresh parsley, wash under cold water, remove stalks and chop leaves finely using a sharp knife on a chopping board.
9. When the potatoes are soft, drain in the colander over the sink.
10. Put potatoes back into the saucepan, place on a pan stand and mash with a masher until soft.
11. Add butter, salt, pepper, fish and parsley and mix with a white plastic spoon.
12. Onto another piece of greaseproof paper, sprinkle some flour.
13. Put potato mixture onto the floured piece of greaseproof paper and use your hands to form the mixture into 4 to 6 even sized balls. You may have to put some flour on your hands to stop it sticking.
14. Shape each ball into an even round fishcake shape. You could use a pastry cutter to help you ensure consistency (quality control).
15. Crack the egg onto a plate and beat with a fork.
16. Dip each fishcake into the flour and then into the egg mixture. You can use a pastry brush to ensure each side is covered in egg.
17. Then carefully use a fish slice to lift the fishcake from the plate and place it into the breadcrumbs, coat both sides evenly.
18. Place the fishcakes onto a lined baking tray and bake in the oven for 20 to 30 minutes at 200°C or Gas Mark 6. Ensure they have a core temperature of 75°C before serving.

