

## Lemon and Pesto Fishcakes with Pesto Tartare Sauce

*MAKES: 4 large cakes*

*PREPARATION TIME: 50 minutes*

*COOK TIME: 30 minutes*

### **INGREDIENTS:**

- 350g Maris Piper or any other good mashing potato
- 450g cod or haddock
- 4 tbsp Filippo Berio Sun Dried Tomato Pesto
- Zest of one lemon
- 1 egg
- 4 tbsp plain flour for shaping
- 100g fresh breadcrumbs
- 3-4 tbsp Filippo Berio Mild & Light Olive Oil

### **METHOD:**

Pre-heat the oven to 180C (fan assisted)/400F/Gas Mark 6.

Cut the potatoes into even-sized pieces and place into in a large pot of cold water. Bring to the boil and simmer for 10 minutes or until cooked through.

Meanwhile, bake the haddock/cod in the oven for 10 minutes or until just cooked.

Drain the potatoes and mash. Add the fish into the mash, breaking it up into largish flakes and gently fold in the Filippo Berio Sun Dried Tomato Pesto, lemon zest and mash again.

Lightly wet your hands and shape the mixture into 4 cakes. Dip the cakes into flour, then the beaten egg and then the breadcrumbs. Chill in the fridge for 30 minutes.

Heat the Filippo Berio Mild & Light Olive Oil in a large non-stick pan. Cook the fish cakes for 4-5 minutes each side over a medium heat until golden and cooked all the way through.

### **DID YOU KNOW:**

Like many classic dishes, fishcakes were originally born out of necessity as a means of using up leftovers.

But these fishcakes are so incredibly tasty they really are well worth preparing from scratch. Perfect as a light supper, serve with a simple salad, tartare sauce and some lemon wedges.



**Cook it with: Sun Dried Tomato Pesto**