



Medium



1 hr – 1 hr and 30 mins

Lemon and Pesto Fishcakes with Pesto Tartare Sauce

SERVES: 4 large cakes

PREPARATION TIME: 50 minutes

COOKING 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

1. Pre-heat the oven to 180C (fan assisted)/400F/Gas Mark 6.
2. 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.
3. Meanwhile, bake the haddock/cod in the oven for 10 minutes or until

just cooked.

4. 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.
5. 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.
6. 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.