

Homemade Fishcakes

<p>500 gr skinned white fish fillets 2 eggs 100gr matza meal Fresh dill or parsley 1 onion Seasoning Oil to fry</p> <p><u>Homemade Tartare Sauce</u> 6 tbsps. mayonnaise 1 pickled cucumber 1 tbsp. capers Small bunch of parsley Seasoning</p>	<p>In a food processor place the fish. Blitz for a few minutes, add the onion and dill, mix again. Gradually add the eggs and matza meal. This should be a stiff mixture. Allow to rest for 20 minutes. Roll into balls and flatten. In a shallow frying pan add 3 tbsps. Oil, heat the pan add the fishcakes, cook each side for about 5 minutes. Allow to stand. Serve with roasted vegetables and Tartare Sauce</p> <p><u>Tartare Sauce</u> Finely chop the pickled cucumber, capers and parsley. Fold into the mayonnaise, season This will keep in an airtight pot in the fridge for several weeks.</p>
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