

Fish Cakes

- 100g potatoes
- 100g tuna
- ¼ onion
- 1 egg
- Salt and pepper
- Flour
- 2 tbsp breadcrumbs
- 2 tbsp mayonnaise
- 1 tsp lemon

1

Prepare yourself and your work area.

2



Half fill a saucepan with water, peel and dice the potatoes and put on to boil

3



Drain and mash the potatoes. Add salt and pepper to season

4



Open and drain the tuna

5



Finely dice the onion

6



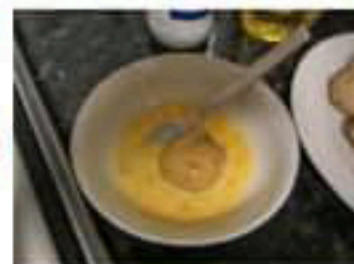
Mix the tuna with the potatoes, onion and half of the beaten egg

7



Shape mixture into fish cakes. Dust the fish cake in the flour.

8



Dip the fish cake into the remaining beaten egg

9



Put the bread in the food processor. Coat the fish cakes in breadcrumbs

10



Let the fish cakes rest for 5 minutes

11



Gently fry each fish cake in a small amount of oil for 3-4 minutes on each side

12



Mix the mayonnaise with the lemon and serve