

Homemade Smoked Haddock and Potato Fishcakes

If you're looking for a comforting seafood dish with rich flavor and satisfying texture,



OVEN
350°F

TIME
45 min

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INGREDIENTS

300 g smoked haddock
2 cups mashed potatoes
1 egg
1/2 cup breadcrumbs
Salt to taste
Black pepper to taste
2 tbsp oil or butter for frying
Lemon wedges or tartar sauce for serving

DIRECTIONS

1. Cook the Haddock: Place the smoked haddock in a pan of lightly simmering water.
2. Cook for 5-7 minutes until the fish is just cooked through.
3. Drain, remove any skin, and flake the fish into small pieces.
4. Mix the Fishcake Base: In a mixing bowl, combine:
5. Flaked haddock
6. Mashed potatoes
7. Egg
8. Breadcrumbs
9. Salt and black pepper
10. Mix until everything is evenly combined.
11. Shape the Fishcakes: Form the mixture into evenly sized patties.
12. Place them on a plate or tray.
13. Chill the Fishcakes: Refrigerate for about 15 minutes to help them firm up and hold their shape during cooking.
14. Pan-Fry: Heat oil or butter in a skillet over medium heat.
15. Cook the fishcakes for 4-5 minutes per side until golden brown and crispy.
16. Serve: Serve the fishcakes warm with lemon wedges or tartar sauce.

SWAPS & NOTES

This recipe can easily be adapted depending on what you have available.

