

Cod and Potato Cakes with Lemon Herb Tartar Sauce

Potato adds a creaminess and lightness to these delicious, crispy fish cakes that are perfectly paired with the brightness of the white wine. For an appetizer portion, form into 36 smaller cakes.

Yield: 4 to 6 servings (12 cakes)

INGREDIENTS:

1 lb	skinless, boned cod
1/3 cup	each mayonnaise and sour cream
1/2 cup	finely chopped green onions, divided
1/2 cup	finely chopped fresh parsley, divided
2 tbsp	finely chopped capers
2 tsp	each finely grated lemon zest and juice
1 cup	cooked mashed potatoes (see tip below)
1	large stalk celery, very finely chopped
3	eggs
1/2 tsp	each sea salt and freshly ground pepper
1 1/4 cups	Panko breadcrumbs (approx.)
1/4 cup	canola oil (approx.)

Suggested Accompaniments

Tossed leafy green salad

METHOD:

Fill a skillet with 1-inch of water; bring to a simmer over medium heat. Add cod and poach for 3 to 4 minutes. Transfer to a paper towel lined plate. Cool and break into small flakes.

Meanwhile, blend mayonnaise with sour cream, 2 tbsp each onions and parsley, the capers, lemon zest and juice. Reserve in the refrigerator for up to 1 day.

Mix cod with potatoes, remaining onions and parsley, celery, 1 egg, salt and pepper until uniform. Form into 12 cakes. Whisk remaining eggs with 1/4 cup water. Place crumbs in a shallow dish. Dip cakes into egg and then lightly coat with crumbs. (Cakes can be prepared up to this point and reserved in the refrigerator for 1 day.)

Add enough oil to coat the bottom of a large skillet and set over medium heat. Add cakes in batches and cook for 3 to 4 minutes per side or until golden. (Add more oil as needed between batches). Serve cakes with lemon herb tartar sauce.

TIP: To prepare the potatoes, pierce 2 medium potatoes all over with a fork. Cook in the microwave for 8 minutes or until fork tender. Cool until easy to handle; peel and discard skin. Grate potatoes and roughly mash with a fork.



PAIR WITH: Limited Edition Pinot Grigio Verduzzo



winexpert[™]

LOVE YOUR WINE. GUARANTEED.

www.winexpert.com