

45 minutes (plus chilling time)

Serves 4

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Ingredients:

- 7 (about 700g) potatoes, peeled and quartered
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 400g hake (no skin)
- Salt and milled pepper
- Juice (60ml) and grated peel of 1 lemon (or bottled lemon juice)
- Handful chopped fresh coriander + extra for serving (optional)
- ¼ cup (60ml) flour + extra for coating
- 2 eggs, whisked
- Vegetable oil, for deep-frying
- Lemon wedges, for serving

Method

1. Boil potatoes in salted water until cooked through. Drain and set aside to steam-dry.
2. Sauté onions for 5 minutes, then add garlic and fry for 1-2 minutes.
3. Season fish, place on top of onions in pan, add a splash of water and cover with a lid.
4. Steam fish for 5 minutes or until all the liquid has evaporated.
5. Flake fish using a fork and mix with onion.
6. Mash potatoes well.
7. Add the flaked fish mixture, lemon juice and peel, coriander, flour and egg. Season and mix well.
8. Using the palms of your hands, shape mixture into oblongs or fingers.
9. Chill in the fridge until set.
10. Coat fritters in flour, shaking off any excess.
11. Heat 4cm oil in a deep pot on medium-high.

12. Fry fritters in batches for 4-5 minutes or until golden (Don't overcrowd the pot).
13. Drain on paper towel.
14. Serve with lemon wedges and coriander garnish.

GOOD IDEA

They're also delicious dipped in garlic mayo or sweet chilli sauce.

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