



JERNEJ KITCHEN

PEA AND FISH CAKES WITH HORSERADISH SAUCE

These are absolutely brilliant and super easy to make.

SERVES 4 PEOPLE
PREPARATION: 30 MINUTES

FISH AND PEA PATTIES BURGERS

- 200 g peas, fresh or frozen
- 1 tsp baking soda
- 300 g white fish fillet (haddock, cod, hake), skinless and boneless
- 1 tbsp dijon mustard
- 1 handful of fresh fennel / dill
- 150 g panko breadcrumbs
- 2 tbsp olive oil

CREAMY HORSERADISH SAUCE

- 1 tbsp [Basic mayonnaise](#)
- 1 tbsp crème fraîche or sour cream
- 1 tbsp greek yogurt
- 1 thumb size horseradish, grated

TOOLS AND EQUIPEMENT

- saucepan
- kitchen knife
- blender
- plate
- small bowl
- non-stick frying pan

COOK THE PEAS

Cook the peas in a saucepan, filled with 1 liter of boiling water for about 5 minutes. Also add 1 teaspoon of baking soda. When the peas are cooked, drain them and cool them under an ice cold running water.

MIX

Slice the skinless and boneless fish fillets on small pieces. Put them into a blender jar together with cooked peas, dijon mustard, fennel / dill and a generous pinch of sea salt and black pepper. Pulse until just combined.

SHAPING AND HORSERADISH SAUCE

Shape the mixture into 8 patties and place them onto a plate. Refrigerate them for 10 minutes just to make them more firm. Prepare the sauce. In a small bowl combine the mayonnaise (if you are using our recipe simply click on the ingredients on the left and follow the instructions), crème fraîche or sour cream, greek yogurt and grated horseradish. Set aside.

FRY

Coat the patties in breadcrumbs. Place a non-stick frying pan over medium heat. Add the olive oil and pan-fry the fish cakes in batches, for 3 minutes each side or until golden brown.

SERVE

Serve pea and fish patties with horseradish sauce. You can also serve them with sweet potato chips, pickles or in a burger with fresh, seasonal veggies and some extra mayo sauce.