

Fish cakes

Ingredients:

500 g fish file (preferably haddock)

1/2 onion

2 tbsp potato flour

1 tablespoon salt

5 dl milk (whole milk)

ca 1/4 teaspoon pepper

This is what you do:

1. Cut up the file into bits about sugar bit size
2. Slice the onion into some big pieces.
3. Take the fish and salt into the food processor and let the machine go until it becomes a lump.
4. Soak onion, potato flour and pepper and drive on while sprawling with a thin beam of milk, to a firmly smooth farmer. Leave the machine 2 - 3 minutes after you have sped. (If the fish is soft, reduce the amount of milk, so do not lose the drip.)
5. I usually drive 2 servings before I start to fry. I use 2 flaps of margarine about 1 cm thick and about 1 dl of oil when I cook. The plate must not be too hot, then the cake becomes very brown.