

# Smoked Haddock & Prawn Fishcakes

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*This recipe is very easy, as well as being very tasty. Serve these fishcakes with a simple herby sauce or try a tartare sauce. For another similar seafood recipe, see how to make fresh simple crab cakes.*

## Ingredients:

5 medium potatoes  
400ml full-fat milk  
5 fillets of smoked haddock  
200g prawns  
120g flour  
120g breadcrumbs  
2 eggs  
2 tbsp. mayonnaise  
Handful of parsley  
Salt and pepper

## Directions:

1. Chop the potatoes into rough chunks and place them into a saucepan of cold salted water. Bring them to the boil and cook them until tender, around twenty minutes.
2. Meanwhile, place the milk in another saucepan and bring it to just under the boil. Place the fillets into the milk, along with the prawns, and turn the milk down. Let the fish poach for up to 10 minutes and then remove it from the milk and allow it to cool slightly.
3. Drain the potatoes and mash them until smooth.
4. Flake the fish into the potatoes and chop the prawns up and put them with the fish and potatoes.
5. Finely chop the parsley and sprinkle into the fishcake mix. Season the mixture well and add the mayonnaise.
6. Mix everything together well and shape the mixture into fishcake patties.
7. Beat the eggs and place them onto a plate, then place the flour onto another plate, and the breadcrumbs onto another plate.
8. Dip each fishcake into the flour, discarding the excess, then the eggs, discarding the excess, and then the breadcrumbs.
9. Cook the fishcakes in a little olive oil until golden brown on the outside and piping hot on the inside.

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