

INGREDIENTS:

500g cod
250g cooked potato
4 tablespoons flour
2 tablespoons olive oil
1 garlic clove
1 tablespoon each chopped
chives and chopped coriander
1 red chilli
1 blade lemon grass
Juice of two limes

TIME: 20 mins + 2 hours**SERVING:** 4 people

Whizz the fish in the bowl of a food processor for five or six seconds. Peel and grate the potatoes, finely chop the chives, coriander, garlic, lemon grass and chilli and place in a bowl with the fish and flour and plenty of salt and pepper. Mix well with a fork, shape into walnut-sized balls and refrigerate for two hours. Heat the oil in a frying pan and cook the balls over a medium heat until browned all over. Sprinkle with lime juice (microwave the limes for 20 seconds to extract more juice from them) just before serving.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: