



TUNA FISH CAKES & LIME MAYONNAISE

SERVES 4 **PREP** 20 minutes **COOK** 15 minutes

Ingredients

Tuna fish cakes

600g agria potatoes
1 onion, finely sliced
2 tbsp capers
2 tbsp olive oil
150g tin tuna in spring water
zest of 1 lime
pinch chilli flakes
1/4 cup plain flour
1 egg, beaten
1 1/2 cups panko crumbs
olive oil for frying

Lime mayonnaise

1 egg
1 egg yolk
1 tsp Dijon mustard
1 1/4 cups neutral oil (eg; sunflower, canola, light olive oil)
lime juice (about 2 tsp)
salt and white pepper



Method

Tuna fish cakes

Peel and quarter the potatoes, cook in salted water until soft, drain well and mash until smooth.

Gently cook the onion in a pan with olive oil until soft, add the capers and cook for another couple of minutes.

Drain the tuna well and add to the potato along with the cooked onion and capers. Add lime zest and chilli flakes, mix well to combine. Season to taste with salt and pepper.

Form the mixture into 8 balls then shape into cakes and set aside. Place flour, egg and panko crumbs in three separate bowls.

First flour the cakes, dip into the egg to coat and then into the crumbs. Repeat the process until all eight cakes have been crumbed. Place on a plate in the fridge to firm up, or until you are ready to cook them.

Heat oil in a large frypan and fry the cakes until golden, you may have to do this in batches. Keep the cakes warm in the oven until you are ready to serve.

Lime mayonnaise

In a blender or small food processor put the egg, egg yolk and Dijon mustard blend until well combined.

Next pour oil into the blender (while the motor is running) in a thin stream, keep going until you have a nice thick mayonnaise.

Add 2 tsp of lime juice and season to taste with salt and pepper, process again and adjust the seasoning if needed.

Tip: This will keep for about two weeks in a jar in the fridge.

Serve the tuna fish cakes with wilted spinach, a poached egg and the lime mayonnaise.