

#CREATEASTIR WITH NOLA® AND NOSI'S FISH CAKES WITH ZESTY MAYO



NOSI GIVES US HER TAKE ON ZESTY FISH CAKES.

 Serves 4

INGREDIENTS:

For the fishcakes:

500g potatoes, cut and peeled
2 cans (170g) tinned sardines in sauce, drained
1 small egg, lightly beaten
4 spring onions, finely chopped
¼ cup parsley chopped
Zest of one lemon
125ml **Nola Original Mayonnaise** for brushing

For the Zesty Mayonnaise:

125ml **Nola Original Mayonnaise**
2 tbsp lemon juice

METHOD:

Cook the pasta in boiling salted water until soft but firm. Rinse well.

Cover the potatoes in cold salted water and bring to the boil. Reduce heat to medium and cook until tender. Drain and cool for 10 minutes.

Mash the potatoes with the fish, egg, spring onions, parsley and lemon zest.

Form into 8 fish cakes on a floured surface and dust well with flour. Refrigerate for 30 minutes to firm up.

Brush with **Nola Original Mayonnaise** and sauté in a non-stick pan until hot and crispy.

Serve with zesty **Nola Original Mayonnaise**, Nola Original Mayo Mash and a fresh green salad.

