

Fish Cakes

(魚餅)

Ingredients:

Cooked potato (medium, peeled)	1
Tuna	1/2 can
Egg	1
Breadcrumbs	4 Tbsp
Oil for deep fat frying	
Flour for dredging	

Seasoning:

Salt and pepper

Method:

1. Mash the potato with a potato masher. Add seasoning.
Beat the egg.
2. Drain and dry the tuna; flake, mash and add to the mashed potato. Add 1/3 beaten egg, beat the mixture till smooth.
3. Divide the mixture into 8 equal portions. Shape well, brush with beaten egg and coat with breadcrumbs.
4. Shallow fry the cakes until golden brown.
5. Serve hot with mayonnaise or tomato ketchup.