

POTATO LATKES WITH FRIED FISH AND CRÈME FRAICHE TARTAR



Serving: 6

Cooking Time: 40 min

Prep Time: Not Specified

INGREDIENTS

- **Fish:**

- 1½ tsp. Cumin Seeds
- 1 tsp. Sea Salt
- 150 g Flour
- 6 Sustainable White fish fillets, skinned and pin-boned
- **For frying:**
- Sunflower Oil
- Crème Fraîche Tartar sauce
- 100 ml Mayonnaise
- 2½ tbsp. Olive Oil
- 1 tbsp. Dill Pickle Liquid
- 1 Dill Pickle, finely chopped
- 1 tbsp. Capers, finely chopped
- 1 tbsp. Celery, finely chopped
- 1 tbsp. Flat-Leaf
- Parsley, finely chopped
- 2 tbsp. Crème Fraîche, or to taste
- **Potato Latkes:**
- 1 kg Potatoes, coarsely grated, soaked in cold water, then squeezed
- 1 Onion, coarsely grated
- ¼ cup Flat-Leaf Parsley, coarsely chopped
- 2 tbsp. Flour
- 1 Egg, lightly beaten

INSTRUCTIONS

For Potato Latkes

1. Place all ingredients in a large bowl and stir until well combined.
2. Heat oil for shallow-frying in a large non-stick frying pan, form 2 tbsp. potato mixture into flat fritters and cook, in batches, over medium-high heat for 2 minutes on each side or until crisp and cooked through.
3. Drain on absorbent paper, then keep warm in a 120C oven.

For the fish

1. Place crushed cumin seeds, salt and flour in a shallow bowl, then dust Fish fillets in mixture, shaking to remove excess.
2. Heat oil for frying in a non-stick frying pan, then cook fish fillets, in batches, for 3 minutes on each side or until cooked through and golden.
3. Drain on absorbent paper.

For Crème Fraîche Tartar Sauce

1. Place Mayonnaise, olive oil, dill pickle juice, into a bowl and stir to combine.
2. Whisk until incorporated, then add remaining ingredients, season to taste with sea salt and freshly ground black pepper.
3. Cover closely with plastic wrap and refrigerate until required, or for up to 1 week.