

Classic Fish Cakes

Easy homemade fish cakes recipe with flaky fish, potatoes, and herbs. Perfect crispy appetizer that can be made ahead and frozen. Serve with tartar sauce.

20 min

PREP

30 min

COOK

50 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Classic Fish Cakes

Ingredients

- 1 lb fish
- 1 cup breadcrumb
- 2 tbsp olive oil
- 3 scallion
- 1 potato
- 2 tbsp fresh lemon juice
- 1 cilantro (coriander)
- 1 green pepper
- 1 pinch sea salt
- 1 pinch black pepper

Instructions

- 1 Prepare the potatoes**

Place 1 pound of potatoes in a large pot and cover with cold water by 1 inch. Bring to a boil over high heat, then reduce to medium-high and cook for 15-20 minutes until fork-tender but not falling apart. Drain thoroughly and let cool for 5 minutes until safe to handle.
- 2 Peel the cooked potatoes and mash them in a large bowl until completely smooth with no lumps. Set aside to cool completely, about 15 minutes.**
- 3 Prepare the fish**

If using raw fish, place in a steamer basket over simmering water and steam for 8-12 minutes until it flakes easily with a fork. Let cool for 10 minutes, then flake into bite-sized pieces, removing any bones.
- 4 Make the mixture**

Add the flaked fish to the cooled mashed potatoes along with 2 tablespoons chopped fresh herbs, 3 finely chopped green onions, 1 beaten egg, and 1 pinch each of salt and black pepper. Mix gently with a fork until just combined, being careful not to break up the fish too much.
- 5 Cover the bowl with plastic wrap and refrigerate for 30 minutes until the mixture is firm enough to handle easily.**
- 6 Form the patties**

With damp hands, divide the chilled mixture into 8 equal portions and gently shape each into a patty about 3 inches wide and 3/4 inch

thick. Place on a plate as you work.

7 **Coat the fish cakes**

Spread 1 cup breadcrumbs on a large plate. Gently press each fish cake into the breadcrumbs, turning to coat both sides completely and pressing lightly so the crumbs stick.

8 **Cook the fish cakes**

Heat 2 tablespoons oil in a large skillet over medium heat until shimmering. Add the fish cakes in a single layer, working in batches if needed, and cook for 3-4 minutes per side until golden brown and crispy. Transfer to a paper towel-lined plate and serve immediately.

Tips

Use starchy potatoes like Russets for the best binding properties. Waxy potatoes can make the mixture too dense and difficult to shape.

Don't overmix the fish and potato combination. Gentle folding preserves the fish's flaky texture and prevents the mixture from becoming gummy.

Chill the formed patties for at least 30 minutes before cooking. This helps them hold their shape and prevents them from falling apart during cooking.

Test the seasoning by cooking a small spoonful of the mixture first. This allows you to adjust salt, pepper, and other seasonings before forming all the patties.

For extra crispy fish cakes, double-coat them by dipping in beaten egg after the first breadcrumb coating, then rolling in breadcrumbs again.

If the mixture seems too wet, add breadcrumbs or flour gradually until it holds together well when shaped into patties.

Use fresh herbs whenever possible, as they provide much better flavor than dried herbs. Add them just before forming the patties to maintain their bright taste.

Make sure your oil or baking sheet is properly preheated before adding the fish cakes to ensure they develop a golden, crispy exterior.