

# **CODCAKES IN TOMATO SAUCE – OTTOLENGHI!**

## **CODCAKES**

- 3/4 c fresh breadcrumbs, or panko
- 1 1/3 lb white fish, cod, halibut, hake or pollock, filleted, finely chopped
- 1 medium onion, or 7 scallions finely chopped
- 4 garlic cloves, crushed
- 1/3 c Italian parsley, finely chopped
- 1/3 c coriander, finely chopped
- 1 T ground cumin
- 1 t kosher salt
- 2 large eggs, beaten
- 4 T olive oil

In a large bowl, combine all ingredients, except for the olive oil. Mix well and then form into 8 cakes, about 1-inch thick and 3-inches wide. Refrigerate for 30 minutes.

Heat up half the oil in a pan over medium heat and sear fish cakes 3 minutes per side, adding oil between batches.

Place the cakes in the tomato sauce. Add 3 – 6 ounces of water to the sauce to raise the level to partially cover the cakes. Cover the pan and simmer on very low for 15 – 20 minutes. Turn off the heat and leave the cakes to settle, uncovered, for at least 10 minutes before serving warm or at room temperature. Garnish with mint. Can be made a day ahead and re-warmed. Serves 4.

## **TOMATO SAUCE**

- 2 1/2 T olive oil
- 1 1/2 t ground cumin
- 1/2 t sweet paprika
- 1 t ground coriander
- 1 medium onion, chopped
- 4 oz white wine
- 14 oz tin chopped tomatoes
- 1 red chili, deseeded and finely chopped
- 1 garlic clove, crushed
- 2 t caster sugar (icing sugar)
- 2 t mint leaves, roughly chopped
- 1/2 t kosher salt and freshly ground black pepper

In a large pan with a lid, heat olive oil over medium heat, then add spices and onion. Cook stirring occasionally for 8 minutes. Add wine, simmer 3 minutes, then add tomato, chili, garlic, sugar, salt and pepper. Simmer for 15 minutes. Adjust the seasoning. The sauce is so good that you could consider doubling the sauce recipe.

**Jittery Cook**

**Recipe from Ottolenghi's Jerusalem Cookbook**