

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

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

Tomato Sauce

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.

Codcakes

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.

Jittery Cook

From Ottolenghi's Jerusalem Cookbook