

Fish cake with corn and chive, Cajun mayonnaise

Recipe for 12 tapas

Description

A savory amuse-bouche inspired by Louisiana flavors; a small tasty cake served with its Cajun mayonnaise.

Note

For a vegetarian version of this tapas, you can replace the haddock by vegetables like broccolis, cauliflowers, mushrooms, etc.

Ingredients

For the cake

- 225 Gr Cod fillet
- 150 Gr Flour
- 2 Unit(s) Egg
- 100 Ml Milk
- 5 Unit(s) Green onion
- 1 Tsp Baking powder
- 10 Sprig(s) Parsley
- 1 Cup(s) Corn
- 8 Gr Salt

- Salt and pepper
- Vegetable oil

For the mayonnaise

- 1 Unit(s) Egg
- 1 Tbsp Lemon juice
- 1 Tbsp Dijon mustard
- 1 Tbsp Cajun spices

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Fryer** at **400 F°**

Set up

Bake the cod fillet for 8 minutes at 375°F, then flake the flesh with your fingertips. Chop the green onion and parsley.

Preparation of the cake

In a bowl, put the dry ingredients in the form of a well. In another bowl, mix the eggs with the milk. Form the cake batter and then add the corn, the green onion, the cod fillet and the parsley. Fry the cakes until you get a nice golden coloration. Finish the baking for 5 minutes in the oven at 375F°.

Preparation of the mayonnaise

In a bowl, mix the egg yolk with Dijon mustard and the lemon juice. Pour the vegetal oil in a small

stream while whipping constantly until you obtain a firm texture. Add salt, pepper and the Cajun spices.

Bon appétit!