

Fish Balls with Fries

80–90 Min

Preparation

1. In a food processor, finely chop the hake fillets and transfer to a bowl. Add the remaining ingredients and mix well. Shape into 10–12 balls.
2. Heat a grill or pan, add a little oil, and cook the fish balls for about 10 minutes, turning occasionally.
3. Peel and cut the potatoes into sticks. Bring a pot of water to a boil, add vinegar and potatoes, and cook for about 12 minutes. Drain well.
4. Heat oil to 130 °C. Fry half of the potatoes for about 3 minutes. Remove and let rest for 30 minutes. Repeat with the other half.
5. Heat oil again to 190 °C and fry the potatoes for another 3–4 minutes until golden and crispy. Remove and repeat with the rest. Toss with seasoning. Mix all sauce ingredients in a bowl. Serve fries with fish balls, lemon wedges, and sauce.

Ingredients 4 Portions

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For the fish balls:

450 g	Hake fillets
1	Egg
2 tbsp	Breadcrumbs
2 tbsp	Grated Parmesan
1 tbsp	Chopped parsley
1 tbsp	Grill Seasoning Salt

For the fries:

600 g	Potatoes for frying
30 ml	Vinegar
1 tbsp	Potato Party

For the lemon sauce:

100 g	Greek yogurt
40 g	Mayonnaise
	Juice and zest of 1/2 lemon
1 tbsp	Parsley, Chopped
	Salt and pepper