

DANISH FISH FRIKADELLER with REMOULADE

Right in the middle of the Tivoli Gardens in Copenhagen is the Grøften, a massive 600-seat restaurant which has been going since 1864. Its new chef, Jacob Elkjær, has bought his famous fish cakes from his home town of Middelfart. He says the secret is not to use too much flour or milk. I like Jacob, a very enthusiastic and successful restaurateur, and especially the fish cakes with his own remoulade sauce. Serve with new potatoes or Warm Potato Salad (page 296).

Serves Four

650g skinless boneless cod fillet
150ml whipping cream
Zest ½ lemon
1 egg, beaten
80g plain flour, plus extra for dusting
¾ tsp salt
12 turns black peppermill
Small handful dill, chopped
1 tbsp capers, chopped
40g butter

For the remoulade

120g *Mayonnaise* (page 308)
2 tbsp finely chopped capers
2 tbsp finely chopped pickled gherkins
1 small onion, finely grated
Squeeze lemon juice
2 tsp Dijon mustard
¼ tsp curry powder
Small handful chives, chopped 3–4
sprigs fresh tarragon, chopped
3 tbsp whipping cream, lightly
whipped

- Combine the fish with the whipping cream, lemon zest, egg, flour, salt and pepper in a food processor and pulse until combined. Transfer to a bowl and stir in the chopped dill and capers. The mixture will be a bit sticky.
- With lightly floured hands divide into 8 to 12 portions – depending on what size you like your frikadeller – and form into flat patties.
- Heat the butter until foaming and fry the patties for 4 to 5 minutes on each side until golden. Keep warm.
- Mix together all the ingredients for the remoulade, folding in the whipped cream at the end.
- Serve alongside the frikadeller.