

Cod Cakes with Remoulade Sauce

Inspired by my summers spent in Denmark, these light, flaky cakes are delicate, with a crisp coating, yet hearty from the potato. The vibrant sauce is the perfect accompaniment. You can also serve these cakes as a first course or a side.

SERVES 4

1½ pounds skinless cod fillets
Kosher salt and freshly ground black pepper
2 tablespoons extra-virgin olive oil
1 large russet potato, peeled and cubed (1½ cups)
1 small onion, diced (½ cup)
1 garlic clove, minced
2 large eggs, beaten
½ cup thinly sliced scallions, green part only
3 tablespoons chopped fresh flat-leaf parsley
½ cup matzo meal
¼ cup neutral oil
Remoulade Sauce (recipe follows)
Lemon wedges (optional)

1 Preheat the oven to 350°F. Line a baking sheet with aluminum foil.

2 Place the cod fillets on the lined baking sheet. Season both sides with salt and pepper and brush with 1 tablespoon of the olive oil. Bake until the fish is cooked through, 10 to 12 minutes, depending on the thickness of the fillets. Keep the oven on and transfer the fish to a plate to cool completely. Break the cooled cod into large pieces; it will naturally flake apart.

3 Meanwhile, place the potato in a small pot and cover with cold salted water. Bring to a boil over high heat, then reduce the heat to medium-low and simmer until tender, about 15 minutes. Drain well, mash the potato with a fork, and set aside to cool.

4 Heat the remaining 1 tablespoon of olive oil in a small skillet over medium heat. When it begins to shimmer, add the onion and garlic and cook until soft and translucent, 2 minutes. Transfer to a plate to cool for about 5 minutes. In a large bowl, whisk together the eggs, scallions, parsley, and onion mixture. Add the cod, mashed potato, and matzo meal to the egg mixture and gently fold together using a rubber spatula, taking care not to break up the fish further. Season with 1 teaspoon salt and some pepper, cover the bowl with plastic wrap, and chill in the refrigerator for 10 minutes.

5 Line the baking sheet from the cod with fresh aluminum foil. Use a ⅓-cup measure to scoop portions of the cod mixture. With damp hands, form into 2½-inch patties about 1 inch thick. Place on the prepared baking sheet.

6 Heat 2 tablespoons of the neutral oil in a large skillet over medium-high heat. When it begins to shimmer, add the patties in a single layer, working in batches as needed, and cook until golden brown, 2 to 3 minutes per side. Return the cod cakes to the baking sheet and bake until warmed through, about 5 minutes. Serve with the remoulade sauce and lemon wedges, if desired.

Remoulade

MAKES $\frac{3}{4}$ CUP

$\frac{1}{2}$ cup mayonnaise
1 tablespoon finely chopped shallots
2 tablespoons chopped dill pickles
(or dill relish)
2 teaspoons fresh lemon juice
1 tablespoon Dijon mustard
 $\frac{1}{8}$ teaspoon cayenne
1 tablespoon ketchup

Combine all the ingredients in a small bowl. Store in an airtight container in the refrigerator for up to 1 week.

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