



# Julie Zyromski

## Curry-coco Cod Cakes

Portions: 12 cakes, 6 servings for starters, or 4 servings for lunch or dinner

Preparation: 20 minutes

Cooking time: 20 minutes

6



### Ingredients

#### Cakes

2 codfish fillets (1 lb / 500 g) cooked, skin removed  
1 tablespoon (15 ml) curry powder  
3 tablespoons (45 ml) extra-virgin olive oil  
2 frozen spinach blocks (about ¼ tasse / 60 ml), thawed and drained\*  
¼ cup (60 ml) coconut milk  
¾ cup (180 ml) breadcrumbs  
2 eggs  
1 teaspoon (5 ml) salt  
The juice of half a lemon

You can find spinach in the frozen vegetable section of your local grocery, they are normally pre-portioned in little blocks.

#### Sauce

##### Ingredients

½ tasse (120 ml) coconut milk  
½ tasse (120 ml) mayonnaise  
1 tablespoon (15 ml) curry powder  
½ teaspoon (3 ml) salt

### Steps

#### Cakes

1. Preheat the oven to 425 °F (220°C ).
2. Combine the cod flesh, the curry powder and olive oil in a small food processor, and pulse until it forms a smooth paste.
3. Transfer to a bowl, and add all the other ingredients. Mix well.
4. Using an ice cream scoop, make the balls and set them on a parchment-lined baking sheet.
5. Bake for 20 minutes, or until golden brown.

#### Sauce

1. Mix all ingredients together, and serve with the cakes and a salad of your choice!