

Fish burger

4 servings

800 g thawed or fresh white fish

2 eggs

0.5 tbsp potato flour

1.5 tsp salt

2 tsp ground white pepper

2 tbsp chopped dill. Frozen works great

0.5 tbsp onion powder

A small splash of lemon juice

4 tbsp panko

Dice the fish. Squeeze out as much liquid from the fish as possible.

Blend the fish, potato flour, eggs, salt, pepper, dill, onion powder and lemon juice in a food processor (or a hand blender can be used) to a coarse batter.

Shape the batter into 8 burgers and roll them in panko.

Fry the burgers over medium heat until golden brown. About 3-4 minutes on each side.