

# Fish cakes with Picandou cheese

## Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.



## Ingredients

- Picandou cheese
- Any fish
- Eggs
- Cayenne pepper
- Parsley
- Oats
- Flour
- Baguette bread
- Olive oil
- Rapeseed oil
- Quark

## Preparation steps





1. Cut the fish into small cubes
2. Add the Picandou cheese, Cayenne pepper, oats as well as finely chopped parsley.
3. Add egg, but make sure the consistency does not become too runny as a result.
4. Form small balls and dust with flour.
5. Fry in hot rapeseed oil until golden brown.
6. Cut the baguette into slices and fry until golden brown.
7. Serve with herb-infused quark.