

Codfish cakes



Food recipes
Maison La Mauny

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For 20 to 30 codfish cakes

400g desalted cod

300g flour

250 ml water

1 tsp. baking soda (or baking powder)

1/2 onion

1 clove of garlic

Parsley

1 habanero chili pepper + a small glass of water

1/2 lime

Salt and pepper

Oil for deep frying



30 minutes



5 minutes
at 180°C



The authentic recipe for cod accras! For light accras that are crispy on the outside and tender on the inside that can be enjoyed endlessly

In a large bowl, shred the desalted cod into fine bits.

Chop the onion, parsley, and garlic finely. Add the cod. Mix, add salt and pepper.

In a large bowl, prepare the accras batter. Add the flour. Start by making a well and pouring half the water into the center. Mix gently and then pour the remaining water in gradually. You will obtain a semi-thick batter (consistency of heavy cream). Add the cod/spices to the mixture.

Crush the chili pepper in a small glass of water. Add 1 to 3 teaspoons, or more to taste.

Put 1 teaspoon of baking soda into a bowl and add the lime juice. This will create an emulsion. Gently incorporate it into the batter, stirring lightly to make it rise.

Heat the oil in a frying pan.

Pour the batter by spoonfuls to make small fritters that you cook on each side. When the accras turn golden, remove them with a slotted spoon. Drain them on paper towels.

Serve the accras piping hot.



Ideal at cocktail hour with a glass of La Mauny Ti'punch

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