



## Seared Mackerel, Potato Pancake, Baby Gem, Beetroot and Bramley Apple Relish

The Butchers Hook - Fulham, London

**Preparation time:**

**Cooking time:**

**Serves:** 6

### **Ingredients**

2 baby gem  
1 cooked beetroot (diced)  
6 fillets of mackerel

### **Horseradish Relish**

2 Bramley apples  
50g sugar  
1 small onion (diced)  
100ml vinegar  
1 teaspoon cinnamon powder  
50g fresh grated horseradish

### **Potato Pancake**

500g mash potato  
75g flour  
3 eggs  
100ml double cream  
Salt and pepper

### **Bramley Apple Horseradish Relish**

1. In a pan, sweat off the diced onions.
2. Add the diced Bramley apples. Add dry mustard and cinnamon powder.
3. Pour vinegar and fresh horseradish. Cook though until a sauce consistency is achieved.

### **Potato Pancake**

1. Add all the ingredients into food processor until thoroughly mixed.
2. Cook Potato pancake in hot oiled blini pan. Place in oven at 180°C for approx 12 minutes until golden brown.

### **For Serving**

Pan fry the mackerel fillets, skin down. Place each potato pancake in the centre of each plate. Arrange baby gem on top of pancake. Place one mackerel filet on top of baby gem. Drizzle Bramley apple relish around the plate. Finish with diced beetroot over the mackerel filet and grate fresh horseradish over the top.

