Fish cakes with cheese DŽIUGAS®



Ingredients

4 pieces	of fish fillet
4 sheets	of frozen leaf dough
4 teaspoons	of breadcrumbs and mustard
4 tablespoons	of grated cheese DŽIUGAS
according to taste	pepper, salt
pinch	of fish seasoning
1	egg
1/2	lemon juice
200 ml	double cream
1 tablespoon	of mustard
1 ~ 2 tablespoons	preserved capers
1 tablespoon	grated lemon zest

Preparation

De-frost the dough and roll it out. Sprinkle the fish fillet with lemon juice, add salt, pepper and spices, marinate for 20-30 minutes. Sprinkle a square of dough with breadcrumbs, place a piece of fish on it, coat it with mustard, sprinkle with cheese, fold in half and press on the edges very well. Trim the edges of the cake, make a few incisions at the top and coat with a beaten egg. Bake at 200 degrees for about 15 minutes, then reduce the temperature to 170 degrees and bake for another 10 to 15 minutes until the

cakes have nicely browned. Prepare the sauce. Bring the cream with lemon zest to a boil, cook until the sauce begins to thicken. Add the capers if necessary, season with pepper and salt. Serve the cakes with sauce and lemon slices.