

Black Pepper Fish Fillets with Trio Mashed Potatoes

Serves 6

Ingredients:

- 1 pack of **Pacific West Black Pepper Fish Fillets** 425g
- 150g Potatoes
- 150g Sweet Potatoes
- 150g Purple Potatoes
- 60g Butter
- 120g Cream
- 450g Green Cabbage Leaves or Kale (shredded)

Methods:

1. Peel off the potato skin and cut them into even-sized chunks.
2. Separate each type of potato into 3 saucepans and boil until soft.
3. Drain the potatoes and cover them with a clean tea cloth to absorb some of the steam.
4. Add cream, butter and a seasoning of salt and pepper. Whisk them with a mixer to a smooth purée. Keep potatoes separate when doing this.
5. Place butter in a wokpan and melt, then add the shredded cabbage or kale leaves and stir fry for 5 minutes.
6. From frozen, deep fry Pacific West Black Pepper Fish Fillets until golden brown.
7. To serve, place fish fillets on top of the potatoes.

