

Baked Tandoori Cod with Wasabi Mash Potato & Watercress Salad

Serves 6

Ingredients:

6 Cod Fillets
4 Large Potatoes
Jar of Tandoori Paste
2 tsp. Wasabi
150g Watercress
50g Pea Shots
Olive Oil
50ml Milk

Marinate your Cod in the Tandoori Paste for a minimum of 2 hours (best overnight).

Pre-heat oven to 200 degrees

Peel your potatoes, cut into cubes and boil until soft. Mash them with butter and milk to taste. Once smooth, stir in the Wasabi, mixing well. Add more to taste but a little goes a long way.

Drizzle olive oil over Cod and place in pre-heated oven, cook for 12 minutes. Once cooked, allow to rest for a couple of minutes before serving.

To Serve:

Spoon the Wasabi mash onto the plates, then place Cod fillet on the side of the mash. Add a handful of Watercress and Peashoots as garnish.

This goes really well with Archie's Plum Jam, so add some onto the side for an extra taste explosion.