

OAK ROASTED SALMON FISHCAKE RECIPE

Serves 4

This recipe has been kindly shared by Sally Hallwood. In her own words this is, 'Great for any leftover salmon and perfect for Boxing Day.'

Ingredients

100g *Oak Roasted Salmon*, flaked

5-6 Capers

4 tablespoons of Mashed Potato

2 large Free Range Eggs - beaten in separate bowls

Sea Salt and Black Pepper

1tsp *Very Chilli Jam* - optional

Juice of half a Lemon

Olive Oil

1 heaped tablespoon of Plain Flour

Breadcrumbs - brown or white



Place the potato, capers, **chilli**, lemon juice and one beaten egg into a blender and pulse to your preferred consistency. Fold or pulse in the **salmon flakes** and season.

Scoop a small handful at a time and shape into a cake; dip into the second beaten egg then into the flour followed by the breadcrumbs.

Fry in **olive oil** until golden brown and then finish in a medium oven for about 20 minutes.

Serve with a salad or hollandaise sauce – and a glass of white wine!