

OAK ROASTED SALMON & SMOKED HADDOCK FISHCAKES

*Makes 12 - This delicious recipe comes from Great British Chefs and is a fabulous starter for a
Dinner party*



Ingredients

- 500g Potatoes
- 20g Butter
- 570ml Milk
- Halen Môn Sea Salt**
- 250g **Smoked Haddock** – de-boned and skinned
- 250g **Oak Roasted Salmon** – de-boned and skinned
- 50g Parsley - finely chopped
- 75g Plain flour
- 3 Eggs
- 300g fine, White breadcrumbs
- 1 pinch White pepper
- 200ml **Cotswold Gold Rapeseed Oil**

Tomato Mayonnaise:

- 50g Ketchup*
- 50g Mayonnaise*
- 1 tsp Lemon juice*

Peel the potatoes and boil in lightly salted water until soft. Drain and mash with the butter and 40ml of milk. Once mashed, keep warm until required.

Place the **Oak Roasted Salmon** and the **Smoked Haddock** into a saucepan, cover with 500ml of the milk and gently bring to the boil. Once boiling, remove from the heat.

Leave the **Salmon** and **Smoked Haddock** to cool in the milk to room temperature, then strain off the milk. Flake the fish and add to the warm mashed potato then add the chopped parsley.

Shape the mixture into cylinders of approximately 120g each (12 fishcakes).



Prepare 3 bowls for the coating. In the first, add the flour, salt and pepper. In the second, lightly whisk the eggs the remainder of the milk together. Add breadcrumbs to the third bowl. Dip the fishcakes into the flour, then the beaten egg mix and finally into the breadcrumbs - make sure each fishcake is evenly coated.

Place a large pan over a medium-high heat. Add the rapeseed oil and once hot, shallow-fry the fishcakes until golden brown all over. Transfer the fishcakes to a plate covered with kitchen paper to remove any excess oil.

For the tomato mayonnaise, stir the ingredients together in a bowl until well combined.

Serve the hot fishcakes with a dollop of the tomato mayonnaise.