

## OAK ROASTED SALMON FISHCAKE

*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.'*

Serves 4

### Ingredients

100g [Oak Roasted Salmon](#), flaked

2 large Free Range Eggs, beaten in separate bowls

4 tablespoons of Mashed Potato

5-6 [Lilliput Capers](#)

Breadcrumbs, brown or white

Juice of half a Lemon

1 heaped tbs of Plain Flour

1 tsp [Sweet Chilli Jam](#) (optional)

[Halen Môn Sea Salt](#) and black pepper

[Fino Olive Oil](#)



Place the mashed potato, [Capers](#), [Sweet Chilli Jam](#), lemon juice and one beaten egg into a blender and pulse to your preferred consistency. Fold or pulse in the [Oak Roasted Salmon](#) and season with [Halen Môn Sea Salt](#) and black pepper.

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 [Fino 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](#)!