

# OAK ROASTED SALMON & SMOKED HADDOCK FISHCAKES

Our [Oak Roasted Salmon](#) and [Smoked Haddock](#) Fishcake Recipe is comes from [Great British Chefs](#) and is  
a fabulous starter for a dinner party

Makes 12

## Ingredients

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

## *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 [Welsh Salted Dragon 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 [Oak Roasted 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, [Halen Môn Sea Salt](#) and white 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 [Cotswold Gold 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 - enjoy!