

07. CITRUS SALMON FISH CAKES WITH TARTAR SAUCE



Cooking time: 25 minutes Prep time: 20 minutes (plus refrigeration time) Makes: 12

INGREDIENTS

250g coliban or sebago potatoes
1/3 cup S&W Real Whole Egg Mayonnaise
415g can pink salmon
1 tablespoon finely chopped dill
1 teaspoon finely grated lime rind
1/4 cup packaged breadcrumbs
Salt and pepper, to taste
Plain flour, for dusting
1 large egg, beaten lightly
1 cup packaged breadcrumbs
Vegetable oil, for shallow frying

TARTAR SAUCE

2/3 cup S&W Real Whole Egg Mayonnaise
1 teaspoon Dijon mustard
1 tablespoon lime juice
2 teaspoons finely chopped capers
1 tablespoon finely chopped gherkins

INSTRUCTIONS

1. To make tartar sauce, combine ingredients in a small bowl.
2. Boil, steam or microwave potatoes until tender. Drain.
3. Mash potato and S&W Real Whole Egg Mayonnaise until smooth.
4. Combine potato mixture with salmon, dill, rind and bread crumbs in a large bowl. Season with salt and pepper.
5. Divide mixture into 12 equal portions and shape into fish-cakes. Place fish-cakes on a baking paper lined tray. Refrigerate, covered, for 1 hour or until firm.
6. Roll fish-cakes in flour. Dip in egg and then bread crumbs.
7. Shallow fry fish-cakes in batches until golden brown on both sides. Drain on absorbent paper.
8. Serve fish-cakes with tartar sauce.

TIPS

- Make these the day before to the end of step 5, refrigerate, covered, then simply crumb and fry.
- These are perfect for a dinner party, but also great as a midweek supper.
- Eat them cold in lunchboxes or picnics.
- Replace the dill with chopped chives.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au