

Salmon Fish Cakes and Home Made Tartar Sauce



Potatoes	Mayonnaise
Tinned Salmon	1 Tsp capers
Lemon	1 Gherkin
Parsley	
Salt & Pepper	
Flour	
1 Egg	
Bread crumbs	

- 1/ Peel, chop and boil the potatoes for 20 mins.
- 2/ Open Salmon and check through for bones
- 3/ Mash potatoes with a little butter and milk if needed and gently combine fish with mash.
- 4/ Add chopped Parsley and some grated lemon zest to the mixture and season with salt and pepper.
- 5/ Add chopped Parsley and some grated lemon zest to the mixture and season with salt and pepper.
- 6/ Make mixture into fishcake shapes and coat lightly with flour.
- 7/ Brush with egg and coat with breadcrumbs.
- 8/ Lightly fry.
- 9/ For the Tartar sauce, chop the capers and gherkin, and stir into 3 tbs of mayonnaise.