

Smoked Salmon and Spring Onion Fishcakes with Citrus Creme Fraiche

prep time

20 mins

cook time

10 mins

makes

4 fishcakes

“Over the years, there have been many old-fashioned fishcakes using cod or haddock . But the fishcakes I like best are those with smoked fish, such as smoked salmon. It makes a fine addition to a fish cake and the smoky flavours and soft textures within seem particularly right for Autumn & Winter eating”- Farid Derradji

things you need

250g mashed potatoes

1 egg (beaten)

100g smoked salmon

20ml milk

100g crème fraiche

100g bread crumbs

50g plain flour

1/2 lemon (juice and zest)

20g spring onion

10g flat parsley

Seasoning, salt and pepper

here's how

- 1 In a large bowl, combine smoked salmon, mashed potato and spring onions.
- 2 Season with salt and pepper and gently mix all the ingredients together. Shape the mixture into patties.
- 3 Set up 3 bowls with the flour, egg and breadcrumbs respectively, making sure to coat each fishcake evenly using the 3-step process; coat the fishcake first in flour, then in egg wash and finally in the breadcrumbs.
- 4 Deep fry fishcakes (approx. 4 minutes on each side) until golden brown in colour. Transfer fishcakes to a kitchen towel to drain any excess oil.
- 5 To make the citrus dressing, add the crème fraiche, lemon juice, parsley and lemon zest to a small bowl and mix well.
- 6 Serve the fishcakes with rocket leaves or a side salad of choice.

helpful notes

Tip: Alternatively, shallow fry the fishcakes as a healthier alternative to deep frying.



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