



# SPICY SALMON FISH CAKES



## Ingredients:

- 500g salmon off cuts
- 500g sweet potato—peeled & cut
- 15ml lemon juice
- .5 tsp garlic
- .5 tsp chilli paste
- .5 tbsp vegetable oil
- .5 tsp salt
- Pinch white pepper
- 5 sprigs coriander chopped
- 60g bread crumb

## Method:

- Boil sweet potatoes until soft
- Mix salmon, onions, garlic, chilli, oil and salt and pepper together
- Cook salmon mixture in oven at 200° for 10 minutes
- Drain sweet potatoes well and mash up with masher or fork
- When cool, mix all ingredients except breadcrumbs together until mixture holds together
- Mix in bread crumbs
- Shape into 50g fish cakes
- Dip each cake into flour, egg and bread crumbs
- Heat oil in a large frypan and cook cakes on each side until golden
- Finish in the oven at 180° for about 10 minutes