



FISH CAKES WITH PESTO LIME MAYO

Serves 4

Ingredients

Fish Cakes	Pesto Lime Mayo
500gm potatoes, peeled and cut into chunks 25gm butter 75ml cream 1 tbsp mild/medium curry powder 2 tbsp chopped parsley 1 chilli, deseeded & chopped 1 small onion, finely chopped 500gm cooked Salmon, bones & skin removed 4-5 tbsp plain flour 2 medium eggs 150gm breadcrumbs veg oil for frying	200ml mayonnaise 2 tbsp basil pesto dash of lime juice

Directions

1. Boil the potatoes for about 15 minutes or until tender. Drain and return to the pan. Mash until smooth and beat in the butter, cream, curry powder, parsley, chilli, onion and salt and pepper. Leave to cool.
2. Break the salmon into flakes and mix with the potato mixture. Shape into eight round patties.
3. To coat the salmon cakes it is a three stage process.
4. Coat each cake in seasoned flour, shaking off any excess.
5. Beat the eggs in a wide shallow bowl, then dip each cake into the egg coating evenly.
6. Place the breadcrumbs in another bowl and coat each cake in breadcrumbs.
7. Chill in the fridge for 30 minutes to 'set' the crumbs.
8. Meanwhile make the Pesto Lime Mayo. Combine all the ingredients and season to taste.
9. In a shallow frying pan heat a little oil to a depth of no more than ½ cm. Slide in the fish cakes and cook for three minutes each side or until golden brown. Remove and place on kitchen paper to drain any excess oil.