

Recipe MACADAMIA CRUSTED SALMON CAKES

Ref No. ANP050

INGREDIENTS:

400g peeled whole potatoes
60ml full cream
1 Tbsp butter
300g fresh Atlantic salmon, finely diced or
small tin of red salmon
3 Tbsp dill, chopped
1 Tbsp chopped chives
1 egg
zest and juice of 1 small lemon
salt and pepper
100g **DUCKS ALMOND MEAL**
200g **DUCKS MACADAMIA NUTS**,
roughly chopped
oil for shallow frying



METHOD:

Boil the peeled whole potatoes until just tender.

Drain and allow to cool. Place the potatoes into a large bowl and crush roughly with a fork. Add the cream, butter and mix. Stir through the salmon, dill, chives, eggs, zest and juice. Season to taste. Stir in the almond meal, a little at a time to bind the patty mixture.

Spread the chopped macadamia nuts out on a tray or plate. Mould the salmon cakes and lightly crust both sides of the salmon cakes with the macadamia nuts, place on a tray and refrigerate until required. Try to make the salmon cakes at least 1 hour prior to cooking as they hold together better.

Heat some oil in a large frying pan and gently shallow fry over a low heat until golden on both sides. (Alternatively lightly brown both sides and then place on oven tray in a pre heated moderate oven for 20 minutes)

Makes 10-12 patties

