



DUCHY ORIGINALS



## Duchy Originals Smoked Salmon Fish Cakes

Make your fish cakes with salmon caught in a sustainable way to ensure you're doing your bit to protect our precious fish stocks. Serve these golden bite-sized treats with the accompanying dipping sauce.

Serves 4

Ingredients

**The Cakes**

500g (18oz) new potatoes, boiled for 30 minutes until slightly overcooked  
200g (7oz) Duchy Selections Smoked Salmon  
3 spring onions, chopped  
25g (1oz) butter  
A good handful of chopped flat leaved parsley  
1 large egg  
Salt and pepper  
Fresh white breadcrumbs, made from 2-3 slices of bread, pulsed quickly in a food processor  
Olive oil or butter for frying

**The Dipping Sauce**

Small tub (142ml/5fl oz) sour cream  
A small bunch of chopped chives  
A generous squeeze of lemon juice  
Lots of freshly ground black pepper and a little salt

Method

To make the dipping sauce, simply combine the ingredients in a large bowl.  
To make the fish cakes, begin by mixing all the ingredients apart from the breadcrumbs in a large bowl and roughly mashing them together with a potato masher.  
Using a tablespoon, divide the mixture into 16 golf-ball-sized lumps.  
Place the breadcrumbs in a bowl. Take each fishy ball and press it down into the breadcrumbs to coat it.  
Heat the oil or butter over medium heat and shallow fry the fish cakes (in batches if necessary) until golden brown, and serve with the dipping sauce.

Recipe taken from the Duchy Originals Cookbook written by Johnny Acton and Nick Sandler (Kyle Cathie £25) with photography by Jonathan Gregson