

### FRESH DEVON CRAB & SALMON FISHCAKES (GF/DF)



*Easy, delicious starter or light lunch using local crabmeat. Serves 4*

#### Ingredients - all available at Johns!

- 250g fresh salmon, poached & flaked
- 1 Devon dressed crab, white & brown meat taken out
- 1 local Black Dog free range egg, lightly beaten
- Handful flat leaf parsley, chopped
- 1 red chilli, finely chopped
- 1 large potato, peeled & diced into cubes
- 1tbs mayonnaise
- 1tsp Dijon mustard
- Cornish sea salt
- Freshly ground black pepper
- Sunflower oil for frying

#### Serving suggestion

*Enjoy with fresh local asparagus & Cornish new potatoes or a crisp salad & a wedge of lemon.*

#### Preparation

- *Place the potato in boiling, salted water. Cook until soft, approx 8 minutes, drain & mash.*
- *Combine the salmon, crab meat, mayonnaise, parsley, chilli and mustard in a bowl & lightly season with salt and black pepper. Mix in the mashed potato and egg.*
- *Using your hands or if you prefer an ice-cream scoop, divide the mixture into your chosen fishcake size - we recommend 8. Shape them to form patties & place them in a dish. You can prepare them to this stage in advance and place in the chiller until you're ready to cook them.*
- *To cook heat a little oil in a large frying pan. Switch on your oven to a low temperature.*
- *Fry the fishcakes in batches for 3-4 mins on both sides or until golden. Keep warm in the oven as you cook the next batch*
- *Serve with your chosen accompaniments & enjoy with a glass of white wine or fresh lemonade*

Johns

RECIPE  
CARD