

Whitsundays Salmon Cakes

Crispy Golden Salmon Cakes with Tropical Coastal Flavour

Prep Time	Cook Time	Serves
15 mins	12 mins	4

Ingredients

- 500g fresh salmon fillets
- 2 medium potatoes, peeled and diced
- 1/2 cup panko breadcrumbs
- 1 egg
- 2 spring onions, finely sliced
- 2 tbsp chopped parsley
- 1 tbsp mayonnaise
- 1 tsp lemon zest
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- Salt & cracked pepper to taste
- Olive oil for frying

Lemon Garlic Aioli

- 1/2 cup whole egg mayonnaise
- 1 clove garlic, crushed
- 1 tsp lemon juice
- Pinch of sea salt

Method

1. Cook the Potatoes

Boil potatoes in salted water for 10–12 minutes until soft. Drain well and mash lightly. Allow to cool slightly.

2. Prepare the Salmon

Season salmon lightly with salt and pepper. Pan fry for 3–4 minutes each side until cooked through. Flake salmon into a mixing bowl.

3. Make the Salmon Cakes

Add mashed potato, breadcrumbs, egg, spring onion, parsley, mayonnaise, lemon zest, garlic powder and smoked paprika to the salmon. Mix until combined. Shape mixture into 8 salmon cakes.

4. Cook the Salmon Cakes

Heat olive oil in a frying pan over medium heat. Cook salmon cakes for 3–4 minutes each side until golden and crispy.

5. Make the Aioli

Combine mayonnaise, garlic, lemon juice and sea salt in a bowl. Mix well.

6. Serve

Serve hot with lemon garlic aioli, tropical salad, crispy chips and fresh lemon wedges.

