

Strictly Suppers 2015 #3 Quick Step Leftover Fish Cake

Number three in my Strictly Suppers range, it's quick and easy and a great starter.



Ingredients

For the Salsa






- 1 Large potato made into mashed potato
- 1 tin of Crab meat
- 1 thumb sized piece of ginger
- 2 Spring Onions
- ½ Lemon Zest
- 1 Leftover Salmon Steak
- ¼ tsp Ground Garlic
- Salt and Pepper

Also Needed





- Teaspoon
- Bowl
- Spoon
- Grater

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Method:

1	Place the mashed potato in a bowl, the easiest way to make this mashed potato is to jacket a potato in the microwave and mix it with butter salt and pepper.	
2	To the mashed potato add the leftover salmon steak, break it up into small chunks and then mix it with the potato.	
3	To the salmon and potato add the crab meat and mix through.	
4	To the mixture add some finely chopped spring onions and mix through.	
5	Then add the minced garlic and mix thoroughly.	

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6	Grate $\frac{1}{2}$ a lemon zest and a large thumb sized piece of ginger and add to the mixture.	
7	Shape in to cakes and place in the fridge for at least half an hour to allow the cakes to firm up.	
8	Gently fry in olive oil and butter, leave them get a crisp base before turning them over and don't play with them too much. Remember when turning try not to break them up.	
9	Take them out of the frying pan when they are golden brown although everything is already cooked so you can take them out earlier if you can't wait.	
10	Serve with some sweet chilli jam or something equally as punchy for a great quick and easy starter.	

