

THE ARBROATH SMOKIE TRAIL



Salmon and Smokie Fishcakes



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Salmon and Smokie Fishcakes

- 4oz poached Salmon
- 4oz Arbroath Smokies
- 8oz mashed potato
- Seasoning to taste
- 1oz flour
- 2oz fresh breadcrumbs
- 2 medium local free range eggs

Makes 4

1. Mix together the poached fish, potatoes and one of the eggs – do this gently and it will leave good size pieces of fish. Season if required.
2. Divide into four pieces, form into rounds and flatten slightly.
3. Coat each one with flour and dip into the remaining egg (lightly beaten).
4. Coat each one with breadcrumbs.
5. Shallow fry for a few minutes on each side until thoroughly heated and the crumbs are a light golden colour.

Chefs tip – serve them with a simple lemon butter sauce and fresh seasonal vegetables.

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