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Salmon trout cakes with pear and parmesan Waldorf salad

Gilbert St Hotel

Grant Schooling, Executive Chef

Salmon Trout Cakes

Ingredients

200g smoked salmon trout trimmings
1 celery stick, diced
1 bunch of flat leaf parsley
1 leek, diced

200g mash potato
1 bunch chives
1 cup bread crumbs
salt and pepper

Method

Place a heavy-based pan on to the stove and pan fry the leek and celery until soft. Stir in the parsley and set aside to cool.

Place the salmon and the mash into a large bowl, season and add the chives. Add the celery and leek mix and mix well, adding bread crumbs until you have a sticky consistency.

Make into little cakes and lightly coat in bread crumbs.

Place a heavy-based pan on the heat with some oil and shallow fry until golden on each side, drain onto some kitchen paper.

Serve warm with pear Waldorf salad.

Pear and parmesan Waldorf salad

2 pears, cut into match sticks
30g reggiano parmesan
2Tbs mayonnaise
50g walnuts
juice of 1 lemon
salt and pepper
watercress
snow pea sprouts

Method

Mix all the above ingredients except for the water cress and snow pea sprouts.

To serve, place on to the side of the plate followed by the snow pea sprouts and watercress on top.

Place the warm salmon cakes on the side.