

Recipe No. 05/2014

Salmon Fishcakes

With early start to Valentine's day dinner, we are planning the following three recipes to make your Valentine's day extra special.

This week, is an adaptation of Jaques Fourie's (from Licorish Bistro) Salmon Fishcakes which he made in a Thermomix cooking class. Next week will be decadent chocolate truffles which can be made ahead of time and kept in the refrigerator. Finally, on Valentine's day, the recipe for Passionfruit hollandaise sauce to accompany the salmon fishcakes. We have chosen this order so Friday will be left with the very quick and easy sauce as Friday evening will be Valentine's day.

Serves: 4

Preparation time: 5 minutes

Cooking time: 8 minutes

Ingredients

1 bunch Italian parsley
2 spring onions
½ fresh sweet red pimento
1 lemon, zest and juice
¼ tsp salt
400g fresh salmon pieces, cubed
700g water

Method

- Place first 5 ingredients into TM bowl. Mince together **7 sec/speed 10**.
- Add salmon pieces. Chop **closed lid position/turbo/2 – 3 times**.
- Make small round "mounds" of the salmon mixture and place in the Varoma dish and tray. Place water into TM bowl and position Varoma. Steam **8 min/Varoma/speed 2**. Serve with passionfruit hollandaise sauce which will be in recipe of the week 07/2014.

Cook's notes

- Can replace half of the salmon with a white fish. Continue as per the recipe.
- Instead of parsley, use 2 sprigs of coriander.



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