

Wild Pacific SPRING SALMON CAKES

Recipe inspired by & curated to pair with Quails' Gate 2019 Chardonnay.



Ingredients

1 lb Spring Salmon (preferred because of its natural fat content and stays moist)
1 Tbsp capers (chopped)
2 Tbsp shallots (finely diced)
1 Tbsp fresh chives (chopped)
1 tsp fresh dill (chopped)
Zest of 2 lemons
1 Tbsp Olive oil
Salt & pepper to taste
Fine panko crumbs
2 eggs (beaten and strained, then add water)
1 cup flour
1 tsp water

Citrus Aioli

1 lemon juiced 1 tsp Dijon mustard
2 limes juiced Salt & white pepper
½ tsp sugar 1 cup Canola oil
1 egg yolk

Recipe

1. Thinly slice salmon then slice again into thin strips. Cut the strips into small dice and place in a bowl. (This method is preferred because it adds texture and preserves the natural colour of the fish).
2. Add capers, shallots, dill, lemon & lime zest, olive oil and salt and pepper.
3. Toss together and form into cakes (can make into mini cakes for canapés or into larger cakes to be accompanied with a salad.)
4. Meanwhile set up a breading station in order of flour, egg then Panko crumbs. Very lightly coat each cake with flour, dip into egg and Panko.
5. In a non stick-pan on medium heat, add some olive oil and sear cakes on each side for 2 min. Cakes should be served at medium rare.

Aioli

1. In a small sauce pan, reduce the lemon & lime juice with the sugar by half.
2. Cool and put in a blender with the egg yolk and Dijon mustard and blend.
3. With the motor running, slowly drizzle in the canola oil making sure all the oil is absorbed before adding more oil. The mixture will become thick and creamy. Season with salt.