

Shallow-Fried Salmon Cakes Recipe

Ingredients:

80 g salmon fillet

60 g shrimps

Ingredients A:

½ egg white, lightly beaten

½ tablespoon Chinese rice wine

½ tablespoon oyster sauce

1 tablespoon corn flour

½ teaspoon salt

1 teaspoon sugar

½ teaspoon pepper

Ingredients B:

30 g chopped water chestnut

½ tablespoon chopped coriander

½ tablespoon chopped ginger

½ sliced bacon, pan-fried and chopped

Ingredients C:

Corn flour

1 egg, lightly beaten

Bread crumbs

Cooking oil

Method:

Cut salmon fillet and shrimps into small pieces, blend in blender or food processor until finely chopped. Add A and continue to blend until smooth. Mix in B and stand for 10 minutes. Form salmon mixture into 60 g ball and flatten with your palm, dust with corn flour, dip in egg, then coat with bread crumbs. Pan-fry in a little oil in pan until golden brown. Serve with mayonnaise and pickled ginger.