

Thai Salmon Fishcakes with Homemade Chilli Jam

Serves 4 | Allow 1 hour 30 minutes including chilli jam | Nice and easy, not too tricky



Ingredients for the Fishcakes

- 350 g fresh salmon file skin off
- 1/2 lemon grass stick, bashed, outer layers removed and finely chopped
- 2 medium spring onions finely chopped
- Zest of half a lemon
- Zest of half a lime
- 1 small red chilli finely chopped
- 1 small green chilli finely chopped (optional)
- 1/2 bunch coriander (10 g) finely chopped
- 10 g fresh ginger, peeled and grated
- 1 red onion finely chopped

Ingredients for the Chilli Jam

- 1 red onion
- 2 garlic cloves
- 1/2 lemon grass stick, bashed, outer layers removed and finely chopped
- 4 tomatoes (pear are best)
- 1 tea spoon of tomato puree
- 4 table spoons of caster sugar
- 100 ml tomato juice
- 10g ginger peeled
- 3 red chillis (use more or less according to taste)

Method for the Fishcakes

1. Dice the salmon into tiny cubes and put it into a large bowl
2. In a separate bowl mix all other ingredients together by hand thoroughly then work them through the salmon until the fishcake mix is really well combined almost like a puree.
3. Season well
4. Divide the mixture into 12 and shape into 2cm thick patties
5. Heat 2 table spoons of olive oil in a non-stick pan on a medium to high heat
6. Pan fry the patties for 2 minutes on each side or until nicely golden
7. Glaze with lime juice
8. Serve with chilli jam garnish with a wedge of lime

(Remember, providing the salmon is nice and fresh, the fishcakes will freeze really well so why not make a batch? Simply increase the quantity of ingredients accordingly.)

Method for the Chilli Jam

1. Rough chop all ingredients
2. Fry for 10 minutes in a large pan on a medium to high heat with two table spoons of olive oil
3. Add the tomato juice, bring to the boil and turn down the heat to low
4. Add the sugar and leave to simmer for 30 minutes
5. Leave to call down to room temperature
6. Blend to a jam consistency
7. Once cool, store in the fridge for up to two weeks

(Once cool the jam can be stored in the fridge for up to 2 weeks so why not increase quantity of ingredients accordingly and make a batch!)