

## SALMON PATTIES

<i>Ingredients</i>	<i>Equipment</i>
2 Medium Potatoes	Chopping Boards
4 15 Gram Red or Pink Salmon drained	Knives
2 Finely Chopped Gherkins	Large and Small Mixing Bowls
2 Finely Sliced Spring Onions	Saucepan
1 Egg beaten	Masher
½ Cup Breadcrumbs	Colander
Salt & Pepper to taste	Cup Measurements
	Wooden Spoon
	Electric Frypan
	Spatula
	Tongs

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Peel and cut the potatoes into cubes and place in the saucepan, cover with hot water and bring to the boil. Simmer until soft.
4. Drain the potatoes in the colander and place in the large mixing bowl and mash.
5. Drain the salmon
6. Finely slice the gherkins
7. Finely slice the spring onions
8. Beat the egg in the small bowl
9. Mix all the ingredients in the large mixing bowl, you may need to do this with your hands to bind the ingredients.
10. Makes approximately 12 patties.

11. Heat the oil in the frypan. Cook the patties for approximately 4 minutes each side or until golden brown.
12. Drain on paper towel.