
Rosti (Salmon Cake)

From St. Jean's Cannery

Rosti is the name given to grated potato cakes popular in Switzerland and Germany. These Salmon Fish cakes are slightly crispy on the outside and moist on the inside.

1 ½ lbs	starchy medium potatoes such as Green Eggs & Ham's white almond	700g
2-180g cans	St. Jean's canned Spring Salmon meat (drained)	360 g
2/3 cup	grated Gruyere cheese (substitute cheddar cheese)	150 mL
2	medium egg yolks lightly beaten	2
2 Tbsp	fresh parsley chopped	30 mL
1	small onion, peeled and finely chopped	1
1/3 Tsp	Mighty Trio's cold pressed canola oil	1.5 mL
1 Tsp	Ocean Odyssey Original spice mix	5 mL
	salt & white pepper to taste	

- Cook half of the potatoes in their skins for 20 minutes in lightly salted water over medium heat. Drain & leave to cool.
- Meanwhile, mix the canned spring meat with the grated cheese; egg yolks, parsley, onions and season well.
- Peel and grate the cooked potatoes and stir in the salmon mixture
- Peel and grate the **Uncooked** potatoes squeeze out the excess moisture and season with salt and white pepper to taste.
- Using your hands, shape the salmon fixture into 8 round fish cakes and the press each fish cake into the raw grated potato until coated on both sides.
- Heat oil in a large frying pan and cook the fish cakes a few at a time until golden and cooked through (about 4 minutes on each side)
- Drain any excess oil onto paper towels.

Preparation time: 20 minutes

Cooking time: 40 minutes

Makes: 8 fish cakes

Suitable for freezing