

## Smoked Salmon on Parsnip Recipe

**Ingredients:** Makes 8

200-225g smoked salmon  
1½ tablespoons lime juice  
1-2 green chilies, seeded and finely chopped  
1 shallot, finely chopped  
1 tablespoon finely chopped fresh coriander leaves

**For the cakes:**

175g parsnips, grated  
275g sweet potato, grated  
1 small onion, finely chopped  
15g coriander leaves and stalks, finely chopped  
½-1 teaspoon chili powder  
1 teaspoon salt  
1 teaspoon onion seeds  
1 teaspoon aniseed  
90g cornmeal  
90g corn flour  
150ml water  
oil, for shallow-frying  
crème fraiche, rocket leaves and fresh dill, to serve

**Method:**

Flake the fish and put into a mixing bowl. Add the remaining ingredients, toss them around gently and set aside. Meanwhile, in a large mixing bowl, mix all the ingredients for the spiced cakes, except the oil. Shape the mixture into eight 1cm-thick cakes. If they feel slightly crumbly, do not worry, once they are in the hot oil, they will set quickly. Pour enough oil in a frying pan to cover the base to a depth of approximately 2.5cm. Heat over a medium heat and fry the vegetable cakes in batches, without overcrowding the pan. Do not turn them over until you have fried one side for at least 3 minutes. Drain on absorbent paper when browned on both sides. Pile the spiced salmon the vegetable cakes and spoon a little crème fraiche on top. Arrange the rocket leaves in the center of a serving plate and place the prepared cakes on them. Garnish with dill sprigs. The spiced cakes are delicious without the salmon topping.

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