



Salmon Fish Cakes



Ingredients: Salmon, Potato, Capers, Dill, Parsley, Onion, Flour, Butter, Milk, Bread Crumbs, mustard.

Dipping Sauce: Eggs, Olive Oil, lemon Juice, Pickles, Mustard, Garlic, Dill, Parsley, Capers, Salt.

Cooking Instructions: Cook in oven at 180° for 20 minuets.

Serving Instructions: Pair the Salmon cakes with the dipping sauce, and enjoy with either a side salad or try a Salmon Fish Cake Burger.

Salmon Fish Cake Burger: Grab one of our delicious olive oil bread rolls, and your favourite burger add on's (we love iceberg lettuce, swiss cheese, beetroot and of course our dipping sauce). Heat the Salmon fish cake in the oven for 20 minute, and prep your burger in the meantime.

Check out a QR code or click the link to our Instagram page for a demonstration.



<https://www.instagram.com/racineorange/>

To shop this product on our online store, scan the QR code or click the link below.



<https://www.racinerestaurant.com.au/product-page/salmon-fishcakes>