

Salmon Starfish

Makes 8 portions

Ingredients

500g cold mashed potatoes
2tbsp tomato ketchup
1tsp Worcestershire sauce
1 egg, lightly beaten
2 tbsp chopped chives
375g salmon (can use tinned)
3 tbsp breadcrumbs, plus extra for coating
A little melted butter

Method

1. Mash the potatoes with the tomato ketchup, Worcestershire sauce, beaten egg and chives. Mix in the salmon and 3 tbsps of breadcrumbs. Shape the mixture into flat rissoles
2. Use a large star-shaped biscuit cutter to cut 8 starfish shapes. Gently pull out the points of the stars. Coat with breadcrumbs and brush with melted butter
3. Set the fishcakes on a lightly greased baking sheet. Transfer to a preheated oven (180°C / 350 °F / gas 4) and cook for 4 minutes on each side)