



Hot Smoke Recipes

Wood roasted Salmon Fish Cakes

Ready in: 10m - Cooking time: 10m - Waiting time: 20m

Serves 4 people

Ingredients

- 300 grams Starchy Potatoes
- 2 Spring Onions
- 1 cup Coriander - Chopped
- 1 teaspoon Freshly Grated Ginger
- 1 Small Red Chilli finely chopped
- 1 small egg beaten
- 1 Lime wedge, sweet chilli sauce

Instructions

1. Lime wedges, sweet chilli sauce and coriander leaves to garnish
2. Boil the potatoes for 8 mins or until half cooked
3. Remove from the heat, drain and grate, squeeze out any excess liquid.
4. In a bowl combine the grated potato, flaked salmon, spring onion, coriander, ginger, chilli and egg.
5. Mix well then form into 8 fish cakes.
6. Heat oil in the frying pan, add the fish cakes and cook for 3-4 mins on each side or until golden brown.
7. Serve with lime wedges, sweet chilli sauce and garnish with coriander.



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Hot Smoked Salmon Dip

Ready in: 5m

Serves 4 people

Ingredients

- 1 1/3 tablespoons Wasabi mayonnaise
- 2/3 cup Cream cheese
- 2/3 Fresh lemon squeezed
- 2/3 teaspoon Lemon zest
- 13 1/3 grams Real Hot smoke Mixed peppers



Instructions

1. Combine wasabi mayo, salmon, cream cheese, lemon juice & lemon zest.
2. Mix together with a fork, until well combined.
3. Serve with a fresh baguette or crackers



Hot Smoked Salmon Pastry Tartlets

Ready in: 15m - Cooking time: 20m - Waiting time: 5m

Makes 4 batches

Ingredients

- 8 Frozen short crust pastry sheets
- 4 Pack of Regal 200g Hot smoke - Natural
- 4 tablespoon(s) Olive oil for greasing pan
- 4 handfuls Parsley
- 4 cups Wasabi Mayonnaise



Instructions

1. Slice defrosted short cut pastry sheets into small sections to fit into a mini muffin tin.
2. Grease tin with oil lightly.
3. Break up hot smoke salmon into a bowl.
4. Use a teaspoon to insert the hot smoke into the pastry cases.
5. Bake for 20mins at 180 degrees.
6. Serve with Wasabi mayonnaise & a sprig of parsley.



Salmon Pasta with Sundried Tomatoes & Olives

Ready in: 15m - Cooking time: 25m

Serves 4 people

Ingredients

- 300 grams Fresh pasta (pappardelle)
- 1 Onion - diced
- 2 Cloves of Garlic - crushed
- 600 grams Crushed tomatoes
- 200 Hot smoked salmon - plain
- 200 grams Sundried tomatoes - sliced
- 1/2 cup Olives - Kalamata
- 1/2 cup Red Wine
- 1 teaspoon Capers



Instructions

1. Slice onion, add to hot pan with olive oil and crushed garlic.
2. Add sundried tomatoes and cook for 2 mins on a medium heat.
3. Then add crushed tomatoes, and red wine.
4. Followed by olives and capers
5. Cook pasta according to manufactures' instructions - fresh pasta is recommended
6. Serve with Fresh basil & grated parmesan