

# Salmon Croquettes and Herby Mayonnaise



**Makes 16 balls    Prep 30 mins**

**Cooking 15 mins**

**Easy**

## Ingredients

### Salmon croquettes

100ml milk  
2 slices white bread, crusts removed  
400g skinless, boneless salmon fillets  
100g smoked salmon  
small bunch of dill or chives  
1 egg yolk, lightly beaten  
1 egg beaten  
1 small onion, grated or blitzed  
juice of 1 small lemon  
100g fresh breadcrumbs, preferably brioche bread  
vegetable oil, for frying

### Herby mayonnaise

small bunch of dill or chives  
200g mayonnaise

1. Pour the milk into a small bowl and soak the bread for 5 mins until softened. Meanwhile, place the fresh and smoked salmon in a food processor, then whizz until minced. Stir in the egg, onion, chives, lemon juice and a little seasoning. Stir the soaked bread into the salmon mixture, breaking up any large pieces.
2. Using your hands, shape the mix into small golf ball-size shapes. Dip into the egg, draining off any excess, then roll in the breadcrumbs. Heat 1cm oil in a large frying pan and, when hot, add the croquettes and brown all over. You may have to do this in two batches. When cooked through, lift out and drain on kitchen paper.
3. Heat oven to 190C/ Fan 170C/ Gas 5. When ready to serve, tip onto a large baking tray and reheat in the oven for about 10 mins until hot. Meanwhile, make the herby mayonnaise by stirring the chopped chives through the mayonnaise. Serve the croquettes on a large serving plate, with the mayonnaise in a bowl on the side.