



Ingredients:-

1 pound fresh crabmeat
1/4 cup finely chopped spring onions
1/4 cup finely diced roasted red peppers
2 tablespoons mayonnaise
1/2 teaspoon sea salt
1/2 teaspoon white pepper
3 ounces smoked salmon
1 cup breadcrumbs
1/4 cup olive oil
Tartar Sauce

Preparation

Stir together first 6 ingredients in a large bowl. Divide mixture into 8 balls.

Flatten each ball into a 3-inch patty. Divide smoked salmon into 4 pieces, and place in center of 4 patties. Place remaining patties over salmon, pressing edges to seal; coat cakes in breadcrumbs. Heat oil in a large nonstick skillet over medium-high heat; add cakes, and cook, in batches, 3 to 4 minutes on each side or until golden. Drain on paper towels. Serve immediately with Tartar Sauce.