

Fresh Wild Salmon Cakes With Garlic Aioli In Grilled Radicchio Leaves



Serves

4 Medium Cakes

Ingredients

- 1 1/4 lb. Fresh Wild Salmon, coarsely chopped
- 1/4 cup minced sweet onion
- 2 tbs minced red bell pepper
- 2 tbs minced celery
- 2 tbs capers
- 1/4 cup mayonnaise
- 1/4 cup Italian or panko bread crumbs
- 1 tsp dijon mustard
- 1 tsp minced garlic
- Pinch of cayenne pepper
- 1/4 cup Extra Virgin Olive Oil for frying
- Sea Salt & Fresh ground black pepper to taste
- Garlic Aioli or Tartar Sauce
- 4 to 6 outside leaves of round radicchio lettuce lightly grilled

Preparation Instructions

Heat olive oil in skillet over medium heat. Add red bell pepper, onion and celery and season with salt. Simmer until onion is translucent about 5 minutes or so. Add capers and stir until fragrant. Remove from heat and cool to room temperature.

In a medium bowl, stir in chopped fresh salmon, onion mixture, mayonnaise, minced garlic, mustard, cayenne, sea salt and fresh ground pepper. Mix all well. Cover with plastic wrap and refrigerate until firmed and chilled about 1 to 2 hours.

Form Salmon mixture into 4 to 6 medium size patties. Sprinkle each patty with a coating of Panko or bread crumbs. Heat olive oil in skillet over medium heat. Cook patties in medium heat until golden and cooked through about 2 to 3 minutes on each side.

Serve in grilled radicchio leaf with drizzle of garlic aioli or tartar sauce.