

**Lakesides Fish Cakes with a Smoked Salmon Mayonnaise**  
**Lakeside Restaurant at Inverary Resort**  
**Chef Sean Murphy**

Makes 12 fish cakes or six servings

**Ingredients**

5 medium potatoes, peeled  
6 large shrimp, peeled  
1 tbsp (15 ml) butter  
¼ cup (50 ml) chopped onion  
½ small red pepper, finely diced  
1 small garlic clove, crushed  
1 tbsp (15 ml) lemon juice  
¼ tsp (1 ml) parsley, chopped  
¼ tsp (1 ml) dried or fresh thyme  
¼ tsp (1 ml) Cajun seasoning, or to taste  
4 oz (125 g) lobster meat  
4 oz (125 g) haddock fillet

Boil potatoes until soft; mash, but not too finely. Let cool. Cut shrimp into medium dice and sauté in melted butter along with the onion, red pepper and garlic, until the shrimp is just cooked, about 3 minutes. Add lemon juice, parsley, thyme and Cajun seasoning, and stir to combine. Drain in colander and let cool.

Chop lobster; drain, and stir into cooled shrimp mixture. Steam or poach haddock fillets.

Flake haddock and combine

with potato and shrimp mixtures. Cool. Form into patties, using about ¼ cup (50ml) mixture for each.

**Breading:**

1 egg  
¼ cup (50 ml) milk  
1 cup (250 ml) flour  
2 cup (500 ml) panko bread crumbs

Beat eggs; whisk in milk. Dip patties in flour, shaking off excess flour. Dip into egg mixture until well coated, then dip into breadcrumbs. Deep fry in canola oil for about 3 minutes, until browned and crispy. Drain on paper towels and serve with a dollop of smoked salmon mayonnaise.

**Smoked Salmon Mayonnaise**

1 cup (250 ml) mayonnaise  
¼ cup (50 ml) julienne of smoked salmon  
1 tbsp (15 ml) chopped capers  
1 tbsp (15 ml) fine diced red onion

Zest of ½ lemon

Lemon juice to taste

Combine all ingredients in a bowl and season to taste.