

First Ray Recipes

Salmon Burgers with Wasabi Mayo

Preparation Time: 15 minutes

Cooking Time: 55 minutes

Serves: 4



Ingredients:

4 x tins of **Fish 4 Ever Wild Alaskan Pink Salmon** fillets, coarsely chopped
4 fresh kaffir lime leaves, centre veins removed, finely shredded
2 tsp finely grated fresh ginger
Salt & freshly ground black pepper
125g (1/2 cup) **Biona Mayonnaise with Olive Oil**
2 tsp **Biona Wasabi Paste**
2 green shallots, ends trimmed, finely chopped
1 tbs fresh lime juice
Vegetable oil, to grease
1 lebanese cucumber
4 wholemeal buns, split, toasted
4 butter lettuce leaves, washed, dried
1 small red onion, halved, thinly sliced

** We recommend using organic ingredients where possible*

Method:

1. Place the Fish 4 Ever Pink Salmon in the bowl of a food processor and process until finely chopped. Transfer to a mixing bowl. Add lime leaves and ginger and use your hands to mix until combined. Season with salt and pepper. Divide salmon mixture into 4 equal portions and shape into 10cm patties. Transfer to a plate. Cover and place in the fridge for 30 minutes to chill.
2. Meanwhile, combine the mayonnaise, wasabi paste, shallot and lime juice in a bowl. Taste and season with salt and pepper.
3. Brush a chargrill pan with oil to grease. Over high heat add the salmon patties and cook for 2 minutes each side for medium or until cooked to your liking.
4. Use a vegetable peeler to slice the cucumber lengthways into thin ribbons. Divide bread-roll bases among plates. Spread with half the mayonnaise mixture. Top with lettuce, patties and cucumber. Add a dollop of the remaining mayonnaise mixture and onion. Serve with remaining bread-roll halves.