



TARRY MARKET's SALMON CAKES

With Mixed Greens & Balsamic Dressing

SERVES: 6

2 LBS SALMON FILLETS, no skin
1/4 Cup La Mozza - Extra Virgin Olive Oil
7oz. Vegetable Ragu
3.5 oz. Bechamel
1 Egg
1 Egg White
1 Garlic Clove (pureed)
CHIVES, BASIL, SALT, PEPPER & PARSLEY to taste
1 bag Panko
Lemon Juice to taste

1. Preheat oven to 351F. In a food processor, SALMON till chunky.
2. Mix ALL INGREDIENTS EXCEPT PANKO & LA MOZZA Extra Virgin Olive Oil.
3. Once the Salmon is mixed, Portion into 6 equal parts. Shape and *Encrust* with PANKO & Olive Oil mix. Place in oven for 16-minutes.