

PLAIN & Fancy COOKING

Smoked Salmon and Cracked Wheat Cakes with Lemon Aioli

*From Bob Mollot, Chef-Owner,
Sequoia Restaurant, Buffalo, N.Y.*

Ingredients:

8 oz. salmon fillet
2 oz. mayonnaise
1 ea. roasted red and yellow pepper, chopped
1 tsp. garlic, chopped
1 T. parsley, chopped
1/2 cup cornmeal
1/2 cup cracked wheat or bulgur wheat
salt and pepper to taste

Lemon Aioli:

1 egg yolk
1 cup olive oil
1 T. garlic, chopped
salt and pepper to taste
juice of 1 lemon

To Prepare:

First, make the lemon aioli sauce. Mix egg yolk in blender, slowly adding olive oil, allowing mixture to emulsify into a mayonnaise. Blend

in the chopped garlic and lemon juice, adding salt and pepper to taste. Refrigerate.

Next, smoke the salmon fillet with hickory or oak wood until cooked through (or simply use already smoked salmon from the store). Break up the fillet into small pieces and put in a bowl. Add peppers, garlic, parsley and mayonnaise; mix. Season with salt and pepper. Then, form mix into four 3 1/2 oz. patties. Next, roll patties in mixture of cornmeal and cracked wheat. Then, sear the patties in oil until golden brown.

To serve, place warm salmon patty on dish and garnish with lemon aioli sauce and field lettuces. Serves 4.