

45 minutes

Makes 12

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 box (500g) PnP Norwegian salmon portions, defrosted and cut into 1-2cm chunks
- 2-3 Tbsp (30-45ml) lemon juice
- 4 spring onions, finely sliced
- 1 clove garlic, finely chopped
- ½ punnet (10g) fresh dill, chopped + extra for serving
- 2 eggs, whisked
- Salt and milled pepper
- ½ cup (125ml) flour
- 2 Tbsp (30ml) white sesame seeds
- 2 tsp (10ml) ground sumac + extra for serving
- Glug olive oil
- Plain yoghurt, cucumber ribbons and lemon wedges, for serving

Method

1. Combine salmon, lemon juice, spring onion, garlic, dill and eggs in a bowl. Season well.
2. Combine flour, sesame seeds and sumac.
3. Fold salmon mixture through flour mixture.
4. Heat oil in a pan over medium heat.
5. Fry large spoonfuls of batter in batches for 3-4 minutes per side or until golden and cooked through.
6. Drain on kitchen paper and season while hot.
7. Dollop fritters with yoghurt and sprinkle with extra sumac and dill.
8. Serve with lemon wedges and shaved cucumber on the side.

SWAPS TO TRY

Can't find sumac?

Use 1 tsp (5ml) ground cumin and lots of freshly grated lemon peel.

On a budget?

Half portions work well too.

[Browse more daily dinner recipes here.](#)