

# A LITTLE TASTE OF HERON'S KEY

This recipe is brought to you by Heron's Key's own, Chef Jason.

## Ora King Salmon Croquettes

(Makes 2, 3oz croquettes with 2oz gherkin remoulade)

### INGREDIENTS

#### Croquette Mix

- 6oz Ora King salmon
- 1 Tbsp thinly sliced green onion
- 1 Tbsp brunoise celery
- 1 Tbsp brunoise red bell pepper
- 1 tsp minced fresh dill
- .25 tsp kosher salt
- Pinch of white pepper
- 1 egg white

#### Dredge

- 3 eggs whipped
- 1 cup panko

#### Remoulade

- 2 Tbsp mayonnaise
- 1 tsp diced gherkins
- .5 tsp lemon juice
- 1 tsp thinly sliced green onion
- .25 tsp tarragon
- .5 tsp minced capers



### DIRECTIONS

Steam Ora King salmon and flake gently. Carefully incorporate all ingredients ensuring the salmon is flaky and not pate consistency. With a two-inch mold, form two, 3oz croquettes. Dip croquettes in whipped egg, then cover with panko. Pan fry in oil until golden brown on both sides, then transfer to oven until a temp of 145° is met. Serve with a side of remoulade.



### WINE PAIRING

Chateau Ste. Michelle Chardonnay