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Recipe Collection  
by Brian McDermott



Smoked Salmon  
Potato Cakes

## Smoked Salmon Potato Cakes

Serves 4

### Ingredients:

6 Ormo Potato Farls, 6 Slices Smoked Salmon ,  
60g Crème Fraiche, 4-5 Chives Chopped, Pinch of Nutmeg,  
2 Eggs, 50g Unsalted Butter

### Method:

Spread Ormo potato farls with crème fraiche and add a sprinkle of chopped chives.

Layer smoked salmon on top of crème fraiche.

Top with a further potato farl. Cut in half.

Whisk eggs in a bowl and add pinch of nutmeg

Melt the butter in a frying pan.

Dip the potato farl cakes in the egg and place in the pan.  
Cook for 1 minute on each side and serve warm.

### Brian's Tip:

Great for breakfast, lunch or a late night supper.  
Also makes a lovely pre dinner bite.