

## *Smoked Salmon w. Warm Potato Cakes*



*(6 Servings / 15 min Prep Time / 1 hr Total Time)*

### **Ingredients:**

- 1 lb Potatoes, cooked & mashed
- 2/3 cup plain (all-purpose) Flour
- 2 Eggs, beaten
- 2 Spring Onions (Scallions), chopped
- Freshly grated nutmeg
- ¼ cup butter, melted
- 2/3 cup Sour Cream
- 12 slices smoked Salmon
- Salt and ground black Pepper
- Chopped fresh Chives for garnish

### **Directions:**

- Put the potatoes, flour, eggs, onions into a large bowl.
- Season with salt and pepper and little nutmeg and half of the butter.
- Mix thoroughly and form into 12 small cakes.
- Heat the remaining butter in non-stick pan and cook until brown on both sides
- To serve, mix the sour cream with some salt and pepper.
- Fold a piece of salmon on each of the potato cakes.
- Add sour cream and chive garnish and serve right away.