

# Magic mini fishcakes

These are nice to eat with some steamed French beans.

## Ingredients

- 2 sticks fresh curly parsley
- 105 g tin pink or red salmon (boneless)
- 1 spring onion
- 1 slice day-old bread
- 1 rounded tablespoon tomato ketchup
- olive oil, for brushing
- pinch of pepper

## What to do

## Equipment

- workmat
- in-opener (for adult use)
- tablespoon
- mixing bowl
- scissors
- fork
- multi-purpose grater
- pastry brush
- baking tray
- baking paper
- oven gloves
- fork (for adult use)

Serves 2

**1** Line the baking tray with baking paper.

**2** Put the parsley in the bowl and chop up with clean scissors. (Remember, when using scissors, 'everyone knows, it's best to point them at your toes!')

**3** Add the salmon to the parsley and mix it together with the fork.

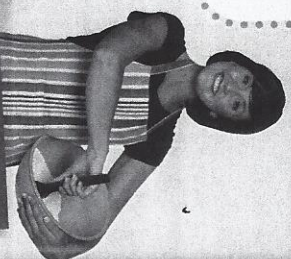
**4** 'Top and tail' the spring onion and cut it into small pieces using clean scissors, then add it to the salmon.

**5** Tear up the bread and carefully grate it into breadcrumbs. Add a tablespoon of the bread-crumbs to the salmon mixture, then a tablespoon of ketchup and a pinch of pepper. Divide the mixture into 2 parts and roll them into balls.

**6** Roll the balls in the remaining breadcrumbs until they are covered, put them on the baking tray and squash them slightly with your hands. Using the pastry brush, brush oil on top.

**7** You'll need to ask an adult for help with this part. Place in a preheated oven, 200°C fan, 220°C, Gas Mark 7, for 10–15 minutes.

Once your Magic Mini Fishcakes have cooled down a little, you can eat them!



**KATY SAYS**  
I like making these with tinned tuna too!

