

RECIPE: Croquettes of Sustainable Salmon, Crusted with Matzo Meal, with Mango Relish and Chipotle Aioli

BAKING

Matzo meal, 3 cups

Seasoned matzo meal, for breading

CONDIMENTS & OIL

Cooking oil, for frying

Extra virgin olive oil, 8 fl oz.

DAIRY

Eggs (large), 5

FRUITS

Lemons, 2

Lime, 1

Mangoes, 4

SPICES & SEASONINGS

Kosher salt, to taste

Cayenne pepper, to taste

Dried chervil, 0.27 oz.

VEGETABLES

Green onion, 1.71 oz.

Red bell pepper, 10.63 oz.

Shallot, 0.71 oz.

MISCELLANEOUS

Poached Alaskan wild salmon, 1 lb.

Matzo cake flour, to coat salmon