**Smoked fish burger**

**Ingredients**

**Burgers Coating**

150 g smoked Haddock ½ egg

4  15 ml spoons cold water dried breadcrumbs

25 g mushrooms oil for shallow frying

½ stick celery

½ small onion **Garnish**

25 g whole meal breadcrumbs ½ lemon

1 X 5 ml spoon lemon juice. 1 small tomato

1 X 10 ml spoon chopped parsley parsley

seasoning

½ egg

**Method**

1. Place fish in a pan, add water and poach gently for 5 minutes until fish is tender. Drain and flake fish.

2. Wash and finely chop mushrooms and celery. Peel and finely chop onion.

3. Mix together all ingredients for the burger. Beat the egg and use half to bind the mixture. Set aside to chill.

4. Divide the mixture into four and mould into burger shapes.

5. Coat with the remainder of the egg and dried breadcrumbs.

6. Heat the oil in a frying pan. Fry fish burgers for 4 minutes approximately on each side until evenly golden brown. Drain.

7. Prepare the lemon and tomato (for garnish) by cutting into wedges.

8. Arrange the fish burgers and garnish with lemon and tomato and parsley.

9. Serve.