

WALLEYE CAKES WITH CHIPOTLE MAYONNAISE

Walleye cakes make a wonderful starter. Serve on a bed of fresh arugula with chipotle mayonnaise and slices of fresh lime.

FAMILY RESTAURANT	YES
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
<u>Chipotle Mayonnaise:</u>		Prepare chipotle mayonnaise ahead of time.
Mayonnaise	2 cups	Combine mayonnaise, chipotle, garlic, lime juice, salt and pepper in food processor. Blend well.
Chipotle pepper (smoked jalapeno)	1 ea.	Remove from blender, and fold in diced red pepper and cumin.
Garlic clove, minced	1 ea.	
Lime juice, fresh	1 tsp.	
Salt and black pepper	to taste	
Sweet red bell pepper, small dice	2 Tbsp.	To make cakes, grind 30% of Walleye and large chop balance. Place in a bowl, and combine with butter, onion, egg, mayonnaise, mustard, parsley, pepper, and celery salt. Add breadcrumbs gradually to cakes. Use just enough to bind the mixture together, yet not too dry. Form mixture into four cake portions by hand, and flatten slightly. For ease in cooking, chill to set. Heat butter in heavy-bottomed sauté pan, and cook cakes on each side until golden brown, and cooked through. Remove from pan, and pat dry with paper towel. Serve with chipotle mayonnaise.
Ground cumin	1/8 tsp.	
<u>Walleye Cakes:</u>		
Canadian Walleye fillet; skinned and chopped	1lb.	
Butter, unsalted butter	1/2 oz.	
Onion, medium dice	1 oz.	
Whole egg, beaten	1/2 oz.	
Mayonnaise	1/2 oz.	
Whole grain mustard	1/2 oz.	
Fresh parsley, chopped	1 Tbsp.	
Black pepper, ground	1/4 tsp.	
Celery salt	1/4 tsp.	
Bread crumbs, medium dice	2 Tbsp.	
Unsalted butter, for sautéing	2 Tbsp.	

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COSTING PROCEDURE

Walleye Fillet _____ + Remainder of Meal _____ = Total Cost _____ \$ Margin _____
 Selling Price _____ Food Cost % _____