



### **Cacen bysgod**

- Eog (Salmon)
- Brwyniaid (Anchovies) mewn halen
- Sibwns (Shallots)
- 1 tsili coch
- Wyau wedi'u berwi o flaen llaw
- Wyau
- Dil
- Tatws stwnsh
- Halen
- Briwsion bara

### **Dull**

Torrwch y sibwns a'r tsili yn fân a'u meddalw mewn padell ffrio.

Gratiwch yr wyau sydd wedi eu berwi o flaen llaw.

Ychwanegwch y sibwns a'r tsili i'r tatws stwnsh, a'u cymysgu. Ychwanegwch y dil a'r wyau, a'u cymysgu.

Ychwanegwch ychydig o halen i'r gymysgedd a'i throi.

Torrwch yr eog wedi'i goginio yn ddarnau, a'u hychwanegu i'r gymysgedd a'i throi yn dda.

Rholiwch beli o'r gymysgedd, a'u cywasgu i ddisgiau.

Gorchuddiwch y cacennau mewn wŷ a'u troi mewn briwsion bara cyn eu ffrio mewn padell ffrio. Wedi iddyn nhw ddechrau brownio, rhowch y cacennau mewn popty ar

dymheredd canolig am tua 8 munud i'w coginio.

Gweinwch gyda salad (a saws tartar neu tsili melys os hoffech)

## **Fish cake**

- Salmon
- Anchovies in salt
- Shallots
- 1 red chilli
- Eggs fried before hand
- Eggs
- Dill
- Mashed potato
- Salt
- Bread crumbs

## **Method**

Finely cut the shallots and chilli and soften them in a frying pan.

Grate the pre-boiled eggs.

Add the shallots and chilli to the mashed potatoes and mix. Add the dill and eggs, and mix.

Add some salt to the bowl and mix.

Break the salmon to small pieces, and add to the mixture, mixing well.

Roll the mixture into balls, and compress to form disks.

Dip the disks in beaten eggs and cover with bread crumbs before frying until brown.

Once the disks have started browning, place in an oven on medium heat until cooked.

Serve with salad (and tartar or sweet chilli sauce if desired).