

Thai Fish Cakes



DIETARY:

MAKING THIS RECIPE

Ingredients

150g white fish fillets (such as pollock or hoki), roughly chopped

1 egg

50g green beans, washed and finely chopped

3-4 kaffir lime leaves, finely shredded or a level teaspoon of powdered kaffir lime leaves

3 tsp red curry paste

1 tsp palm sugar

2 tbsp groundnut or sunflower oil

Method

Thank you to Manju Malhi for this simple recipe for Thai Fish Cakes, perfect as a starter or a snack.

Place the fish in a blender and blend until it turns into a paste-like consistency. Transfer to a large mixing bowl and apart from the oil, add the rest of the ingredients. Using your hands, knead the mixture until it's sticky and firm enough to mould it into about 12 discs approximately 2 inches wide and 1/2 inch thick. (You may need to put a little flour on your hands to stop the fish cakes from sticking).

Heat a frying pan on a medium heat and add the oil. Tip in the fish cakes and fry until they are golden brown on both sides. Remove the fish cakes with a slotted spoon and drain them on paper towels. Serve with Thai sweet chilli sauce.

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