

THAI STYLE FISH CAKES



Ingredients

Makes 12 small fish cakes

One bunch (7 leaves)
fresh Thai coriander
2 kaffir lime leaves
2-3 x fresh red chilies
1 lime.

1 stem of lemongrass
A small bunch Thai basil
15 Vietnamese mint
leaves

1x 4cm piece ginger
450g white boneless fish
2 teaspoons fish sauce
1 teaspoon brown sugar
or palm sugar
2 spring onions
6 cloves garlic
½ cup vegetable oil
2 tablespoons corn flour
1 Tablespoon sesame oil

Thai Fish Cakes- Method

- Take the fish and cut into 2 cm cubes
- Juice the lime or lemon and add half to the bowl with the fish
- Also add in fish sauce and the sugar. Finely chop the white part of the lemon grass and add this, put some coriander aside for garnish.
- Finely chop the Thai coriander and chop the rest of the herbs and add them in
- Chop the onion, ginger and garlic and add all 3 to the bowl.
- Now de-seed and chop the chilli and add to the bowl transfer to a food processor.
- Process with the pulse action- you do not want a paste! Just mixed a little

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- Use gloves now
 - Take the mixture and make small balls (golf ball size)
 - Heat about half the oil in the frying pan
 - Sift the corn flour over the balls and add as many in the pan as will fit

- This dish is great with stir fry greens or noodle salad
- Get the above fresh ingredients from your garden and make sure it is local fish from local fish shop or catch it yourself or find a friend!
- Eggplants and these herbs chillies grow all year round
- You can oven bake fish cakes if you do not want fry them
- Good fish to use is flake or local makeral