

Thai Fish Cakes

Makes 24

Prep Time 30mins Cook Time 25mins

DIFFICULTY - EASY

With a kick of sweet chilli, these authentic fish cakes make a quick and yummy meal.

Ingredients

- 500g Carp Mince
- 1 tablespoon green curry paste
- 4 green beans, finely chopped
- 1 tablespoon coriander leaves, chopped
- 1 egg, lightly beaten
- 2 teaspoons light soy sauce,
- 1/2 lime, juiced
- 1/3 cup (50g) rice flour
- Sunflower oil, to shallow-fry
- Sweet chilli sauce and lime wedges, to serve

METHOD

1. Whiz fish in a food processor until coarsely minced.
2. Transfer to a bowl with green curry paste, beans, coriander leaves, egg, soy sauce, lime juice and rice flour. Combine well.
3. Using damp or gloved hands, take 1 heaped tablespoons of the mixture for each fishcake and shape into 5cm patties. (or use a small ice cream scoop)
4. Heat 1cm sunflower oil in a frypan over medium-high heat. In batches, cook fishcakes for 2 minutes each side or until golden.
5. Drain on paper towel and keep warm in a low oven while you cook the remaining cakes.
6. Garnish with coriander and serve with sweet chilli sauce and lime wedges.