

THAI FISH CAKES

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- 500g Fish (Hoki is great)
- 1Tbsp Red Curry Paste
- 1-2 Tbsp Fish Sauce
- 2 Tbsp Brown Sugar
- 1 Egg
- ½ C Green Beans thinly sliced
- 1-2 Kaffir Lime Leaves - finely chopped (optional)
- 1/2 C Basil or Coriander - finely chopped
- Olive Oil
- Sweet Chilli Sauce to serve



Place Fish, curry paste, fish sauce, brown sugar & egg in a kitchen whiz. Blend until smooth then stir in the chopped beans, kaffir leaves and basil . Make into small patties and pan fry in batches, they don't take long to cook. Serve with a salad, basmati rice and sweet chilli sauce.