

Fish cakes Thai style

16 portions

White fish filets 7 handful (cod, haddock, halibut or monkfish)

Thai Red curry paste 4 table spoons

Kaffir lime leaves (finely sliced) 6 leaves

Green beans – Snow Peas (finely sliced) 1 handful

Fish sauce 6 table spoons

Sugar 3 table spoons

Vegetable oil (for shallow frying)

Step 1: mince the fish in a blender for a few seconds, add the red curry paste and mix again until sticks together well.

Step 2: remove the fish cakes from the blender and add the fish sauce, sugar, Kaffir lime leaves and green beans, mix well.

Step3: Make balls with your hand and press them flat to make cakes of about 2 inches diameter and half inch thick.

Step 4: Fry at high heat but keep an eye on them.

Serve as finger food with sweet chilli sauce