

# Thai Fish Cakes with Salad Cups



\*Thai Fish Cakes Revised Recipe\*

Thai Fish Cakes have always been my favourite Thai starter so I thought why not upsize them! The quintessential balance of flavours..... hot, salty, sweet and sour that make Thai and other Asian cuisines so darn good are a stand out in this extremely easy, fresh and mouthwateringly delicious dish that were so good I made them again about 5 days later. Now coming from a global weekly kitchen such as mine, that is saying something!

**Prep time: 30 minutes**

**Cooking time: 25 minutes**

**\$\$ Medium Budget**

**Serves 4**

600gm of fresh and firm white fish fillets (I used flake but ling or dory will do), chopped into chunks

3 tbs of red curry paste

1 egg

4 Kaffir lime leaves, finely shredded

2 tbs of fish sauce

1 tsp of castor sugar

1 large handful of green beans, finely sliced

Peanut oil for frying

**For the Salad Cups:**

1 lebanese cucumber, thinly sliced with a mandolin

1 carrot, peeled and finely julienned

4 radishes, finely sliced with a mandolin

2 cups of bean shoots

1/2 a red onion, very finely sliced top to bottom

1 cup of coriander leaves

1/2 cup of Thai basil, optional

1 red chilli, finely sliced

2cm piece of lemongrass, finely sliced

Cos, Cosberg or Iceberg lettuce for cups

1/2 a cup of granulated peanuts

2 kaffir lime leaves, stems removed and finely sliced (easy to do if you roll them up in a tight little wad)

1/2 a cup of rice wine vinegar

1/4 cup of light soy sauce

1 tbs of fish sauce

2 tbs of caster sugar

Steamed jasmine rice to serve

To make the Thai fish cakes place the fish, curry paste, egg, lime leaves, fish sauce and castor sugar in a food processor and pulse a couple of times to get the mixture going. Turn the processor on fully and process the mixture until the ingredients are well combined and have formed a thick paste. Transfer to a bowl and stir through the beans. This will take a little effort but I find the easiest way to get the beans through the mixture is to use a spatula and slice and fold through the mixture.

Be sure to clean your food processor and its attachments really well (with a skewer if it has hollow holes) as there may be a rather offensive smell a few days later emanating from your cupboard if you don't.

Heat a wok or shallow pan and pour in enough oil to cover the base to about 1cm. Wet a soup spoon and scoop up a heaped spoonful of the mixture and place it in the hot oil. The oil should bubble straight away, if not it is not hot enough. They will not be pretty and uniform like the takeaway ones but I like the more organic look, they look homemade. Fry on each side until golden and crispy. Repeat with remaining mixture and drain on an oven tray lined with paper towel and transfer to a 180°C oven for approximately 5 minutes.

To make the dressing combine the rice wine vinegar, soy sauce, fish sauce and sugar in a small bowl and whisk to combine until the sugar has dissolved. Add the chilli and lemongrass to the dressing and allow to sit and infuse for a little while

To make the salad cups, place the carrot, cucumber, radish, bean shoots, onion, coriander leaves and basil leaves in a large bowl and toss well to combine. Separate the lettuce so that you have 8 nice, even sized leaves and make sure they are well rinsed. Place the lettuce leaves on plates and place little piles of the salad inside them. Divide steamed jasmine rice between the plate and divvy up the Thai fish cakes (there may be a few leftover). Drizzle the dressing over the fish cakes, salad and rice and sprinkle with granulated peanuts and the remaining shredded lime leaves before serving. The best.

Just a little tip....you can save yourself so much time and make your food look a whole heap better with a few simple kitchen tools. I use my hand held mandolin on an almost daily basis. I also have a julienne peeler that gives me those lovely little strands of carrot and save me so much time. They are available from kitchen shops or online. Below are a couple of links so you can have a browse. This is not a sponsored post, I'm just trying to make your food look better and your lives a little easier...

<https://www.goodhousekeeping.com/cooking-tools/best-mandoline-slicer/g4827/best-mandolines/>

[https://www.google.com/search?q=julienne+peelers&rlz=1C5ACMJ\\_enAU522AU547&oq=Julienne+peelers&aqs=chrome.0.0l4.14496j0j9&sourceid=chrome&ie=UTF-8](https://www.google.com/search?q=julienne+peelers&rlz=1C5ACMJ_enAU522AU547&oq=Julienne+peelers&aqs=chrome.0.0l4.14496j0j9&sourceid=chrome&ie=UTF-8)

