

THAI CURRY FISHCAKES

INGREDIENTS

350 g white fish fillet (e.g. mackerel, or sea bass)
1 ½ tsp fish sauce
1 tsp palm sugar or brown sugar
2 cloves garlic, minced
1 egg yolk
1 tbs red curry paste (Mae Ploy brand)
1 stalk spring onion, finely sliced
1 stalk lemon grass, finely chopped
2 fresh kaffir lime leaves, finely shredded
1 tbs coriander (cilantro), finely chopped
Pepper, to taste
Thai Sweet & Chili Sauce, to taste



PREPARATION

Mix all ingredients in a food processor.
Form small cakes and let rest in refrigerator for 1 hour.
Bake at 400 degrees in oven or fry in small batches on stovetop.

Garnish with lime and fresh cilantro sprigs.
Serve with Thai Sweet & Chili Sauce or with a peanut sauce.