

**BEECH OVENS**

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# Beech Ovens Recipe Library

## Thai Fish Cakes

Name of dish:	Thai Fish Cakes	
Cooking method:	Frying	Preparation Time: 1 Hour 15 mins
Number of portions:	4	Cooking Time: 10 - 15 mins



### Ingredients

### Method

Item	Amount	
Skinless Redfish Fillets, Bones Removed, Roughly Chopped	500g	<b>Dipping Sauce</b>
Red Curry Paste	2 Tbsp	Combine 1/2 cup cold water, vinegar and sugar in a small saucepan over low heat. Cooking, stirring, for 4 minutes or until sugar is dissolved. Bring to a simmer. Cook for 5 minutes or until slightly syrupy. Remove from heat. Add cucumber, chilli, fish sauce and peanuts. Stir to combine. Set aside to cool.
Fish Sauce	2 Tbsp	<b>Fish Cakes</b>
Egg	1	Grease and line a large baking tray. Place fish, curry paste, fish sauce, egg and sugar in a food processor. Process until well combined. Transfer to a bowl. Add beans and kaffir lime. Stir to combine.
White Sugar	1 Tsp	Using 2 tablespoons of mixture at a time, shape mixture into sixteen 2cm-thick patties. Place on prepared tray. Cover and refrigerate for 1 hour, if time permits.
Snake Beans, Trimmed, Chopped	4	One-third fill a wok with oil. Heat over medium heat until hot. Cook fish cakes, in batches, turning, for 5 minutes or until golden and cooked through. Serve with dipping sauce.
Kaffir Lime Leaves, Spine Removed, Finely Shredded	3	
Vegetable Oil, For Deep-Frying		