

## Spicy Crab Cakes Recipe

### Ingredients:

650 g cooked crab meat  
2 kaffir lime leaves, sliced hair thin  
2 eggs, lightly beaten  
½ teaspoon sea salt  
3 tablespoons plain flour  
Oil for deep-frying  
sliced cucumber, for garnish  
chili ketchup, to serve

### Spice paste:

100 g onions  
6 dried chilies, soaked until soft  
1 tablespoon ground coriander  
1 teaspoon shrimp paste  
1 stalk lemon grass

### Method:

Grind spice paste ingredients until very fine. Mix spice paste, crab meat, lime leaves, beaten egg, salt and flour together until well blended. Scoop heaped tablespoons of mixture and pat into small cakes about 1 cm thick. Heat oil in a wok over medium heat until shimmering. Deep-fry cakes in batches until golden brown, 2 to 3 minutes per batch, turning once. Drain on paper towels and serve with sliced cucumber and chili ketchup.

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