

## **Thai Fish Cakes Recipe**

### **(Thai Recipes)**

#### **Ingredients:**

5 dried red chilies, halved and de-seeded  
1 shallot, finely sliced  
2 garlic cloves, peeled  
2 coriander roots, roughly chopped  
1 tablespoon finely chopped galangal  
6 Kaffir lime leaves, finely chopped  
½ teaspoon salt  
450 g white fish fillet (cod, coley, haddock or monkfish), minced for a few seconds in a food processor  
1 tablespoon fish sauce  
60 g long beans or French beans, sliced very finely  
vegetable oil for deep-frying

#### **Method:**

Pound the chilies, shallot, garlic, coriander roots, galangal, Kaffir lime leaves and salt in a mortar to form a paste. Place the minced fish in a mixing bowl, add the paste and combine thoroughly with your fingers. Mix in the fish sauce and finely sliced green beans and knead firmly together. Divide into 20 balls, then form into flat cakes about 5 cm across and 1 cm thick. Heat the oil in a deep-fryer to 200°C and deep-fry the cakes until golden brown, about 2-3 minutes. Drain on paper towel then arrange on a serving platter.

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