



Recipes

Red Thai Curry Fish Cakes

Serves 6

Ingredients:

1 kg white fish fillets
30g red Thai curry paste
80ml fish sauce
2 eggs, lightly beaten
50g palm sugar, melted in double boiler
8 Kaffir lime leaves, finely chopped
½ cup sliced green beans

Method:

1. Combine all ingredients in a food processor and process until smooth and sticky.
2. Form mixture into patties.
3. Heat oil in a shallow pan.
4. Cook patties in with oil half covering the patties until lightly golden on each side.

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