

THAI FISH CAKES



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Yield: ± 1.2 kg (Makes ± 24)

200 g (1 large)
700 g
45 ml (3 Tbsp)
100 g (1 small)
150 g (1 sachet)
30 g (6 Tbsp)
20 g (4 tsp)
20 g (4 small)
30 g (1 large)
50 g (1/3 cup)

Potato, cubed
Chicken, fillets
Oil, for frying
Onion, finely chopped
Fish Cake R/P (08141030)
Fresh coriander, finely chopped
Fresh ginger, grated
Red chillies, finely chopped
Spring onion, finely chopped
Cake flour, for dusting

METHOD:

Add the potato to a large pot of water. Bring to the boil and cook until soft. Drain and dry cook the potato until all the moisture has evaporated. Mash and set aside. Steam the chicken fillets for ± 15 - 20 minutes. Finely chop or shred the chicken. Heat the oil in a pan and fry the onion until soft and transparent. Add the Fish Cake R/P, chicken and onion to the mashed potato and mix together. Add the coriander, ginger, chillies and spring onion. Mix well. Mould the mixture into ± 24 small chicken cakes (± 50 g/2 heaped tablespoons each) and dust with flour to prevent sticking. Shallow-fry the chicken cakes on both sides until golden brown.