

# Thai Fish Cakes with Sweet Chilli Dipping Sauce

Served as an appetiser, or as a quick mid week meal with rice, these little wonders are packed with goodness and taste terrific!

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## Shopping List

500g firm white fish fillet (skin off)  
1 dessertspoon Mae Ploy Sweet Chilli Sauce  
1 tablespoon Poinsin Fish Sauce  
1 tablespoon Valcom Red Curry Paste  
1/3 cup chopped coriander leaves  
1/3 cup rice flour or corn flour  
2 Spring onions – chopped finely  
8 – 10 green beans- chopped finely  
2 tablespoons peanut oil or macadamia oil – for cooking  
Dipping Sauce:  
Juice from 1 to 2 limes or 1 lemon  
Tablespoon Mae Ploy Sweet Chilli Sauce.  
Dessertspoon Poinsin Fish Sauce

## Method

Slice fish into bite size chunks and place in food processor for only around 30 seconds, until mixture is smooth. Add flour, egg, chilli sauce, fish sauce and curry paste and return to blend until combined. Be careful not to allow blender to heat the mixture, as the fish will start to cook! Remove bowl from blender, and stir through beans and spring onions. Place in refrigerator for around 20 minutes, or until ready to cook. When ready to cook, place 1/3 oil in the pan and heat. Using 1 tblsp of mixture per fish cake, create fish cakes, placing onto a plate. Cook fish cakes in batches of 4 to 5 at a time. Garnish with coriander leaves to present. Create dipping sauce by mixing all ingredients and present alongside the cakes.