

# Fish cake, cucumber and carrots brunoise, rice vinegar dressing

Recipe for 24 beignets

## Description

Simple and flavorful!!!

## Ingredients

### Fish cake

- 500 Gr Cod fillet
- 10 Unit(s) Long beans
- 6 Leaf(ves) Kefir lime leaves
- 1 Tbsp Red cari paste
- 4 Tbsp Fish sauce Nuoc-mâm
- 1 Tsp Sugar
- 1 Unit(s) Egg
- 3 Tbsp Cornstarch
  
- Vegetable oil

### For the dipping sauce

- 6 Tbsp Sugar
- 1 Tsp Chopped garlic
- 50 Gr Carrot
- 50 Gr Cucumber
- 50 Gr Peanuts
- 1 Tsp Chili flakes
- 60 Ml Water
- 60 Ml Rice vinegar
  
- Vegetable oil

## Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

### Introduction

Preheat the oven at 425°F Preheat the fryer at the highest temperature. Mince the longbeans. Mince the kaffir lime leaves very thinly. Cut eh carrot and cucumber in a very small dice.

### Preparation of roasted peanuts

Bake the peanuts on a baking tray for 3-4 minutes and chop them with a food processor.

### Preparation of fish cakes

In the food processor, chop the fish until you get a paste. Add in the curry paste, fishsauce, sugar, cornstarch and the egg. Mix well. Transfer into a bol and mix in the kaffir lime leaves and longbeans. Using two small spoons, form little patties and fry them in the deep fryer until golden.

### Sweet chili sauce preparation

In a small pot, place the rice vinegar, the sugar, salt and chili. Bring it to a boil and add in the garlic, simmer for 5 minutes. Take ou of the heat and add in the cucumber, carrot and peanuts. Serve the fish cakes hots with the sweet chili sauce.

**Bon appétit!**