

Fish cake, cucumber and carrots salad with rice vinegar vinaigrette |

Recipe for 4 servings

Description

A typical north american dish with asian inspirations.

Note

Haddock can be replaced by another white-fleshed fish (cod, tilapia, sole...).

Ingredients

For the fish cake

- 400 Gr Haddock
- 6 Leaf(ves) Basil
- 5 Ml Red cari paste
- 30 Ml Fish sauce Nuoc-mâm
- 5 Ml Sugar
- 1 Unit(s) Egg
- 45 Ml Cornstarch

- Salt and pepper

For the salad

- 30 Ml Sugar
- 2 Unit(s) Garlic
- 100 Gr Carrot
- 200 Gr Cucumber
- 30 Ml Peanuts
- 2 Ml Chili flakes
- 60 Ml Water
- 60 Ml Rice vinegar

- Salt and pepper

Preparation

- Preparation time **45 mins**

For the preparations

Preheat the deep fryer on 350 F. Mince the basil leaves very thinly. Cut the carrot and cucumber in a very small dice. Chop the garlic.

For the roasted peanuts

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

For the fish cake

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.

For the salad

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 out of the heat and add in the cucumber, carrot and peanuts.

For the plating

On a small plate, put the salad in the middle, the fish cakes on the top and some vinaigrette around.

Bon appétit!