

Thai fish cakes with sweet and sour chili sauce

Recipe for 24 tapas

Description

Traditionnal Thai bites served with a sweet and sour chili sauce garnished with diced cucumber, carrot and crushed peanuts.

Note

If you can't find kaffir lime leaves at your Asian market, replace them with finely chopped lemongrass.

Ingredients

For the fish cakes

- 500 Gr Haddock
- 6 Unit(s) Kefir lime leaves
- 5 Ml Red cari paste
- 60 Ml Fish sauce Nuoc-mâm
- 5 Ml Sugar
- 1 Unit(s) Egg
- 45 Ml Cornstarch

- Vegetable oil

For the sweet and sour sauce

- 50 Gr Sugar
- 1 Clove(s) Garlic
- 0.25 Unit(s) Carrot
- 0.25 Unit(s) Cucumber
- 20 Gr Peanuts
- 2 Ml Chili flakes
- 60 Ml Water
- 60 Ml Rice vinegar

- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **friteuse** at **375 F°**

General preparation

Chop the garlic. Mince the kaffir lime leaves very thinly. Cut the carrot and cucumber in a very small dice. Crush the peanuts.

Fish cakes preparation

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

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

To serve

Serve the fish cakes very hot with the sweet chili sauce in small dishes on the side.

Bon appétit!