

Thai fish cakes with sweet chilli sauce

Serves 6 Preparation 15 Minutes

Cooking 10 Minutes

1kg firm white boneless fish fillets, cut into chunks

2 tablespoons chopped coriander

1 tablespoon red curry paste

1 tablespoon lime juice

50g green beans trimmed and thinly sliced

Serve with blanched silver beet and sweet chilli sauce

1. Place fish, coriander, curry paste and lime juice in a food processor. Pulse to form a coarse paste. Transfer to a bowl. Add beans and stir until well combined.
2. Using slightly wet hands, form the fish mixture into 12 rounds, flattened patties. Flour lightly in plain flour.
3. Spray a large frying pan with olive oil and heat on medium. Cook fish cakes 3-4 minutes each side until golden brown and cooked through.
4. Serve with blanched silver beet and sweet chilli sauce.

To reheat fish cakes , either place in a moderate oven (180c) 4-5 minutes or microwave on medium-high 1-2 minutes.