

Thai Fish Cakes





Ingredients (makes 10 cakes)

500g spanish mackerel fillet
1 onion, finely chopped
 $\frac{1}{2}$ bunch coriander, finely chopped
2 cloves garlic, finely chopped
3 small red chillies, finely chopped
2 tablespoons fish sauce
Juice from $\frac{1}{2}$ lemon
Salt and pepper to taste

Method

Blend fish fillet to coarse paste in a kitchen wizz or finely chop with a knife. Add the rest of ingredients and mix evenly.

Mould mixture into patties (50g size).

Fry in hot oil until cooked.

Serving

Serve with steamed rice and soy/chilli dressing with fresh lime juice.