

# Fish cakes with a “kick” tod man pla

Serves 6, around 20 small fishcakes

- This recipe might seem boring, but believe me - when I've served this for friends or at events, people can't get enough of it. Perfect finger food!
- The fish cakes don't have to be hot; they are just as good at room temperature. You can regulate the spice level yourself depending on how much red curry paste you add. They'll also keep in the fridge for 2 days un-cooked.
- The fish should be fresh, if it's frozen it'll lose its texture and the fish cakes won't have that “springiness”.
- Even if it sounds unappetizing, have a small taste of the mixed fish blend when raw, to see if you have added enough salt or curry paste. At Time for Lime we use barracuda or even better king mackerel filet, not so easy to find at home. So we suggest fresh pollock or cod.
- The traditional Thai way is to only serve it with fresh sweet & sour cucumber salad. The cucumber salad not only tastes fantastic but actually works as a digestive too.
- After experimenting I have also come up with a tasty “spicy mayonnaise fusion dip” which I think complements both the fish cakes and the sweet & sour cucumber salad.

## Fish cakes

- 500 g fillet of firm white fresh fish e.g. pollock or cod
- 12 kaffir lime leaves, prepared the ‘eat me’ way
- 2 tbs red curry paste,
- 1 egg
- 1 tsp salt
- 2 tsps black pepper, freshly ground
- 6 tbs coconut cream/milk
- 5 long beans or 150 g asparagus beans cut in very thin rings
- Oil for deep-frying

## Spicy mayonnaise dip

- 2 dl mayonnaise
- 2 tsp sugar
- 3 tbs fresh limejuice
- 2 tbs fish sauce
- 2 tbs red curry paste,
- 1 spring onion, finely chopped
- 4 tablespoons coriander leaves, chopped

## Sweet & Sour Cucumber Salad

- 1 dl rice vinegar
- 1 dl refined sugar
- ½ tsp salt
- 1 cucumber (large) sliced in 4 length wise, then finely sliced
- 2 large fresh red chillies, sliced in fine rings
- 5 Thai red onions, or 1 small regular red onion, thinly sliced

## Fish cakes- how to make

1. Coarsely chop the fish meat. Put all the ingredients except the beans in a food processor (blender) and blend it. You can of course use the good old pestle and mortar and pound the mince as well, the real Thai way. The mince should be sticky. Adjust the consistency with coconut cream. Make sure it's not too runny.
2. Remove the mince from the food processor and blend in manually the bean rings.
3. Have a bowl ready where you add water and lemon or lime or juice, both to moisten your hands and keep the fish smell from sticking in your skin. Roll little balls, and give them a squeeze to flatten them so it becomes the same size as a chocolate chip cookie.
4. Heat up the oil for the deep-frying. The temperature should be right when it starts to form small bubbles around a toothpick when you stick it in the oil.  
Deep-fry 4 - 6 fish cakes at a time until they are nice and golden in color. They should be cooked through but not dry. Drain off excess oil e.g. on a paper towel.

## Spicy mayonnaise dip - how to make

1. Mix sugar, limejuice and fish sauce in a bowl. Stir until the sugar is dissolved.
2. Add the rest of the ingredients and mix well.

## Sweet & Sour Cucumber Salad - how to make

1. In a pot, boil rice vinegar, sugar and salt until sugar dissolves. Refrigerate until it cools down.
2. Add all the vegetables to the vinegar dressing 20 minutes before serving, to let the veggies marinate, but not for many hours or they'll get soggy.

Serve with sweet chili sauce and sweet & sour cucumber salad. The cucumber salad not only tastes fantastic but actually works as a digestive too.

tps = teaspoon - tbs = tablespoon (the one you eat with)



KO LANTA - THAILAND

creative **thai cooking classes**

**BUNGALOWS - BEACH BAR - FOOD - ANIMAL WELFARE**

Time For Limes's profit goes to the non-profit charity; Lanta Animal Welfare. Thank you for coming to Time For Lime!

[www.timeforlime.net](http://www.timeforlime.net) - [www.lantaanimalwelfare.co](http://www.lantaanimalwelfare.co)