

Fish cake, cucumber and carrots brunoise, rice vinegar dressing

Recipe for 24 beignets

Description

Simple and flavorful!!!

Ingredients

Fish cake

- 500 Gr Cod fillet
- 10 Unit(s) Long beans
- 6 Leaf(ves) Kefir lime leaves
- 1 Tbsp Red cari paste
- 4 Tbsp Fish sauce Nuoc-mâm
- 1 Tsp Sugar
- 1 Unit(s) Egg
- 3 Tbsp Cornstarch
- Vegetable oil

For the dipping sauce

- 6 Tbsp Sugar
- 1 Tsp Chopped garlic
- 50 Gr Carrot
- 50 Gr Cucumber
- 50 Gr Peanuts
- 1 Tsp Chili flakes
- 60 Ml Water
- 60 Ml Rice vinegar
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **375 F°**

Introduction

Preheat the oven at 425°F Preheat the fryer at the highest temperature. Mince the longbeans. Mince the kaffir lime leaves very thinly. Cut eh carrot and cucumber in a very small dice.

Preparation of roasted peanuts

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

Preparation of fish cakes

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.

Sweet 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 ou of the heat and add in the cucumber, carrot and peanuts. Serve the fish cakes hots with the sweet chili sauce.

Bon appétit!