

Thai fish cake (Tod mum pla), sweet and sour spicy sauce |

Recipe for 12 tapas

Description

Here's a starter that will make your taste buds travel. Be careful with the heat...

Note

You can use any white fish you want, you can also use several at the same time, just pay attention to the weight.

Ingredients

Fish cake

- 500 Gr Frozen cod
- 2 Unit(s) Egg white
- 1 Tbsp Green cari paste
- 1 Tsp Sugar
- 2 Tbsp Fish sauce Nuoc-mâm
- 200 Gr Green beans
- 4 Leaf(ves) Kaffir lime
- 3 Sprig(s) Thai basil
- 0.50 Tsp Cornstarch
- 2 Tbsp Flour

Hot sauce

- 4 Clove(s) Garlic
- 3 Unit(s) Green hot chili
- 100 Ml Rice vinegar
- 100 Gr Sugar
- 1 Tsp Salt
- 1 Tsp Cornstarch
- 1 Tbsp Ketchup
- 30 Gr Crushed peanuts
- 1 Unit(s) French shallot
- 0.25 Unit(s) Cucumber

Preparation

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

Prep

Slice the kafir and the basil leaves in julienne.

Cut the green beans in small bits and finely dice the cucumber.

Finely chisel the shallot, finely chop the garlic, toast the peanuts in a hot oven.

Fish cake

In a food processor, blitz the fish with the egg, the curry pasgte, the fish sauce, the corn starch and the sugar.

Once you got a smooth batter, put it in a bowl and with a spatula incorporate the basil, the keffir lime and the green beans.

Form little fish cakes with your hands and delicately put them in the frier, you want a nice golden brown color. Then put them on some kitchen paper.

Hot sauce

In a sauce pan, heat up the vinegar, the chilli and the garlic, add salt, sugar and the ketchup.
Once boiling, add the corn starch (lightly diluted in water) Stir continuously while heating up to thicken the sauce.
Allow to cool completely, add the peanuts, the shallot and the cucumber.

Bon appétit!