

## Phensiri Thai cooking class Recipe

### THAI-STYLE FISH CAKES WITH CUCUMBER RELISH

300g redfish or other cheap white-fleshed fish

3 tbsp red curry paste

1 egg

1 tbsp fish sauce

1 tsp caster sugar

5 kaffir lime leaves, shredded finely

2 snake beans, cut into fine rounds

4 cups vegetable oil, for deep frying

cucumber relish

3 tbsp coconut vinegar

3 tbsp caster sugar

4 tbsp water

sea salt

1 small cucumber, cut in half lengthways, then cut into 1/2cm half moons

4 red shallots, each cut into 6 pieces

1 cm piece ginger, julienned

1 long fresh red chilli, split, seeds removed, julienned

2 tbsp fresh coriander, leaves washed and dried, plus extra to garnish

Serves 4 as an entrée or as part of a shared Asian banquet

To make relish, combine vinegar, sugar, water and salt in a small pan. Bring to boil and stir until sugar dissolves. Remove from heat. It will taste sweet and sour. Combine remaining ingredients in a bowl and pour over liquid.

Place fish, curry paste, egg, fish sauce and caster sugar in a food processor and blend well. To give fish cakes their texture, scoop mix up and throw it back into bowl several times until sticky; this is an important part of process. Add lime leaves and beans.

Mould mixture into disks measuring 5cm by 1cm thick. In a wok, heat oil to medium heat and deep-fry cakes for about 4-5 minutes or until golden.

Serve fish cakes immediately with relish on side, garnished with extra coriander leaves.

