

Thai Fish Cakes Recipe

(Thod Mun Pla)

THAIfood

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Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

500 grams white fish meat (cod, haddock, hake, etc) , minced or cut into chunks

1 egg

1/2 cup string beans, sliced fine

1 tablespoon of salt

3 tablespoon fresh kaffir lime leaves, minced or chopped

1 tablespoon of palm sugar

1 tablespoon of red curry paste

3 cups cooking oil for frying



Cooking Time: 10 minutes.

Method:

1. Cut the fish into small pieces and then grind it up in a food processor, or pound it in a mortar and pestle until it's a paste.
2. Transfer to a large mixing bowl, and add the rest of the ingredients (except the oil). For a more spicy taste, add a bit more red curry paste.
3. Using your hands, knead the mixture until it's sticky enough to mould it into a disc about 2 inches wide and ½ inch thick.
4. Heat the oil in a wok or frying pan at a medium or high heat. Add the fish cakes and fry until they are golden brown on both sides.
5. Remove the fish cakes with a slotted spoon and drain them on paper towels.
6. Serve with Sriracha chilli sauce or sweet chilli sauce.