

## THAI FISH CAKES



Serves 4



Prep Time 30 mins plus 20 mins  
refrigeration



Cook Time  
10 mins



A Little More  
Effort



### INGREDIENTS

- 500 g firm white fish fillets, chopped
- 1 tsp fresh ginger, finely grated
- Zest from ½ lime
- Handful coriander leaves
- 2 Spring onions, chopped
- ¼ cup cornflour
- ½ tsp salt
- ½ tsp **Gregg's Lemongrass Powder**

### METHOD

1. Place fish in a food processor and pulse until it breaks into small pieces. Add ginger, lime zest, coriander leaves, spring onions, cornflour, salt, **Gregg's Lemongrass Powder**, **Wattie's Creations Sweet Chilli Sauce** and egg white. Pulse to combine ingredients.
2. Form mixture into 8 cakes. Having wet hands will make this easier. Place on a

- 2 Tbsp **Wattie's Creations Sweet Chilli Sauce**
- 1 egg white, lightly whisked
- 1/3 cup vegetable oil

### ***Mixed vegetable and Peanut Salad***

- 3 cups salad mix - shredded cabbage, chopped celery and spring onions, grated carrot
- Handful fresh coriander leaves
- Handful fresh mint leaves, chopped
- 1/4 cup roasted peanuts, chopped
- 1 Tbsp **Wattie's Creations Sweet Chilli Sauce**
- 1 tsp sesame oil
- 1 Tbsp lime juice

tray lined with baking paper. Refrigerate for 20 minutes.

3. Heat oil in a frying pan. Cook fish cakes over a low heat for 3-4 minutes on each side until golden and hot. Serve with the Mixed Vegetable and peanut salad and extra chilli sauce on the side.
4. To make the Salad. Place salad mix, coriander and mint leaves in a bowl. Add peanuts. Whisk together **Wattie's Creations Sweet Chilli Sauce**, sesame oil and lime juice and toss through the salad.