



Thai Fish Cakes

Made with Life's Good Green or Red Curry Paste

- 500g de-boned white fish fillets
- 3 tbsp Life's Good Red or Green Curry Paste
- 2 tbsp fish sauce
- 3 tbsp cornflour
- 1 beaten egg
- 1/4 cup sliced shallots
- 1/2 cup thinly sliced green beans
- 4 Finely Sliced Double Kaffir Lime Leaves

Mince fish in food processor to a fine paste. Add Life's Good Green or Red Curry Paste, Fish Sauce, Cornflour, & egg. Combine in food processor until mixed. Place in bowl & add beans, shallots & Kaffir Lime Leaves. Shape into flat round patties with wet hands to avoid sticking. Fry in vegetable or peanut oil until golden brown. Drain well on absorbent paper and serve warm.

This recipe is also fantastic using chicken thigh fillet instead of fish. It is best to use diced thigh fillet and mince yourself rather than buying chicken mince as it will dry out too much during cooking.

Enjoy !

Makes approx. 12 medium cakes

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