

Thai Fishcakes

1.5 Kg Fillet of Cod
2 Red Chillies
1 Stick Lemon Grass
½ Bunch Coriander
1 Small Piece of Ginger
2 eggs
2 Lime Leaves
Salt and Pepper
2 cloves of garlic
Zest of 2 Limes

Finely chop the chillies, lemon grass, coriander, ginger and lime leave.
Blend the fish in a food processor with the salt and pepper, add the chopped ingredients and the eggs and bring together.
Mould into fish cake shapes and shallow fry.

Serve with Chilli dipping sauce or a mix of fish sauce, sesame oil and lime juice.