

# Thai fishcakes with cucumber pickle

This is a great street food dish and perfect to greet your guests with a drink at the beginning of a meal.

serves 6 (makes 24)

preparation 10 minutes

chilling 30 minutes

cooking 10 minutes

fresh

500 g firm white fish fillets (such as cod or ling)

2 garlic cloves

2 coriander roots, washed and chopped

4 shallots, finely sliced

4 long red chillies, halved, seeded and finely chopped

4 cm piece of ginger, peeled and finely grated

5 kafir lime leaves, finely chopped

60 g green beans, finely sliced

1 cucumber, finely sliced

juice of 1 lime

4 coriander sprigs, leaves picked and coarsely chopped

pantry/larder

1 teaspoon salt

1 tablespoon fish sauce

75 ml rice vinegar

2 tablespoons caster sugar

2 tablespoons toasted crushed peanuts

vegetable oil, for deep-frying

1. Mince the fish in a food processor or blender for a few seconds: a little texture is good, so it doesn't have to be blended until completely ne.
2. Pound the garlic, coriander roots, 1 of the shallots, 3 of the red chillies, ginger and 1/2 teaspoon salt using a mortar and pestle until you have a smooth paste. Add to a bowl with the minced fish, fish sauce, kafir lime leaves and sliced green beans. Thoroughly mix everything together, kneading the mixture with your fingers.
3. Knead the mixture following the instructions on page 47.
4. Lightly oil your hands and roll the mixture into 24 small balls and place them on an oiled tray. Transfer to the refrigerator for 30 minutes.
5. While the fishcakes are chilling, make the cucumber pickle. Warm the vinegar, sugar and salt together in a non-reactive saucepan to melt the sugar. Simmer for 1 minute, then leave to cool. When the vinegar is cool, add the cucumber, remaining shallots and chillies and stir gently. Add the lime juice, chopped coriander and toasted peanuts. Set aside until needed.

6. When ready to fry the cakes, pat them into cakes about 5 cm wide and 1 cm thick. Fry the fishcakes following the instructions on page 47. Drain the fishcakes on paper towel and serve with the cucumber pickle.

***Thai Food Made Easy* by Tom Kime (Murdoch Books, £14.99).**

**Photography by Lisa Linder.**