
Thai-inspired fish cakes with spicy dipping sauce

Instructions

Put all the ingredients for the fish cakes EXCEPT THE FISH in a food processor and whiz to a coarse sludge. Add the fish and pulse until the fish is broken up but not mushy.

Using a little flour to stop your hands from getting too sticky, shape into about 8 fish cakes. Set aside for half an hour for the flavours to mix.

To make the dipping sauce: heat the rice vinegar and sugar in a small saucepan until the sugar has dissolved and the mixture is becoming syrupy. Stir in the soy sauce and leave to cool. Add the chillies, coriander and lime juice.

To cook the fish cakes, heat oil to shallow fry 4-5 minutes on each side.

Serve hot with the dipping sauce

*Fresh lime leaves can be bought online and frozen.

Can be served either as a starter, or with salad as a main course.

The dipping sauce is so delicious, guests have been known to drink it from the bowl!

Ingredients

Fish cakes

1 shallot, roughly chopped
2 cloves of garlic
2 small red chillies, de-seeded and roughly chopped
1 handful coriander
1 tbsp fish sauce
6 large lime leaves, shredded*
450gm haddock

Dipping sauce

6 tbsp rice vinegar
4 tbsp sugar
1 tbsp soy sauce
2 small red chillies, seeded and very finely chopped
1 tbsp finely chopped coriander leaves
Juice of a lime