

Thai Fish Cakes with noodles

- Fish cakes:
- 400g White fish (I used cod)
- 5g fresh coriander (I used mainly the stalks)
- 1 tbsp. fish sauce
- 2 tbsp. Thai red curry paste
- 1" chunk ginger, peeled
- Juice of 1 lime
- 1 tsp. brown sugar
- 1 small egg
- 2 tbsp. Rice flour
- Dip:
- 2 tbsp. rice wine vinegar
- 1 tbsp. fish sauce
- 1 tbsp. runny honey
- 1 shallot, finely diced
- 1 tbsp. Coriander leaves, chopped
- 1/2 tsp. Chilli flakes
- Rice noodles, approx. 100g per person

In a blender add all the fish cake ingredients apart from the rice flour. Blend to a paste. In a bowl knead this mixture in with the rice flour, you may not need all the flour, you just want the mixture to come together. Make even balls, mine made 10. Then flatten out and place onto a floured tray ready to fry.

Heat the oil, fry the fish cakes in batches, approx. 2/3 minutes each side or until golden in colour. Carefully scoop from oil and drain on kitchen paper. Repeat until all of the fish cakes are cooked.

For the dip whisk all of the ingredients together.

To cook the noodles just pour over boiling water and leave for 5 minutes, then drain.

Serve with the dip and noodles. The dip is not just for dipping, pour spoonful's of it over the noodles it is delicious.