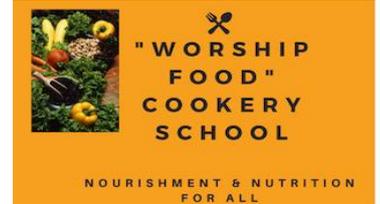
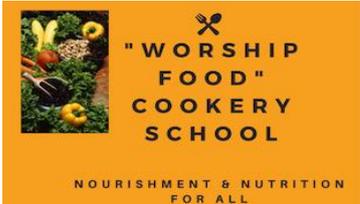


Thai Fish Cakes & Sauce



Method:

Makes 18

1. Process the fish, lime juice, soy sauce, garlic and chilli in a food processor until combined.
2. Transfer to a large bowl. Add lime leaves, beans, shallots, coriander and breadcrumbs. Use hands to combine.
3. Shape portions into patties.
4. Heat oil in a large non-stick frying pan over medium heat.
5. Cook, in batches, turning, for 6 mins or until golden and cooked through.
6. Transfer to a plate lined with paper towel.
7. Serve with dipping sauce, lime wedges and coriander.

Ingredients:

- 800g boneless white fish fillets, skin removed, chopped
- 2 tablespoons lime juice, plus extra lime wedges, to serve
- 1 tablespoon soy sauce
- 3 garlic cloves, chopped
- 2 long red chillies, seeded, finely chopped
- 2 lime leaves, finely shredded, or finely grated zest of 1 lime
- 150g green beans, finely sliced
- 3 shallots, finely sliced
- 1/4 cup coriander leaves, finely chopped
- 1 1/2 cups breadcrumbs
- 1/3 cup peanut oil
- Coriander sprigs, to serve

The Cucumber Dipping Sauce

1. Make the sauce by placing the cucumber, shallots or salad onions, carrot, chilli, ginger and peanuts in the a food processor and whiz till very finely chopped.
2. Transfer the chopped vegetables to a bowl. Next mix the sugar with the vinegar to dissolve it, then pour it over the vegetables along with the soy sauce and groundnut oil. Mix thoroughly

The Cucumber Dipping sauce:

(Serves 2)

- 2 inches (5 cm) unpeeled cucumber
 - 1 tablespoon groundnut oil
 - 2 shallots or salad onions
 - 1 small carrot
 - 1 small green chilli, de-seeded
 - 1 level teaspoon grated fresh ginger
 - 1 level tablespoon roasted peanuts
 - 1 level tablespoon soft brown sugar
 - 4 fl oz (110 ml) rice vinegar or wine vinegar
 - 1 tablespoon light soy sauce
- To garnish:
- sprigs of fresh coriander

Coconut Rice:

Ingredients (Serves 4)

- 300g/10½ oz long-grain rice
- 170ml/6fl oz coconut milk

170ml/6fl oz vegetable stock

salt, to taste

caster sugar, to taste

pepper, to taste

Method

1. Wash the rice well under cold running water to remove any excess starch and transfer to a saucepan with a tight-fitting lid.
2. Mix the coconut milk and stock together and pour it over the washed rice.
3. Cover the saucepan with a lid and bring the rice to a boil on a high heat.
4. Once vigorously boiling, change to a low heat, cover with the lid and simmer for 10 minutes, or until the water level is the same as the top of the rice.
5. At this point, turn the heat off and leave the rice to rest for 10 minutes, keeping the lid on. Use a wooden spoon to fluff up the rice before serving. Add salt, sugar and pepper to taste.