

Thai fish cakes Free Recipe 10042025

Description

Recipe Thai fish cakes

King prawns and basa fillets are blended with aromatic spices and fresh mint to create these flavoursome bites. Enjoy as a starter or serve alongside a Thai-inspired summer feast.

Recipe tips

When shaping the fishcakes, rub your fingertips with a little oil beforehand. This will help the mixture to become less sticky and easier to roll.

Once the mixture is blended and shaped, it can be frozen. Just place the raw fishcakes on a baking tray and leave in the freezer until solid, then transfer to a zip-lock bag or container.

You can shallow fry the fishcakes too over a medium-high heat if you prefer.

Banzai Japan MV

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables 60g/2½oz green beans, finely sliced 5-8 fresh mint leaves, finely chopped Tins, packets and jars 2 tbsp Thai red curry paste Cooking ingredients 1 tsp caster sugar 1 tbsp fish sauce sea salt 500ml/18fl oz vegetable oil, for frying Meat, fish and poultry 75g/2?oz raw king prawns, heads and shells removed 200g/7oz white fish fillets, such as basa, skinned, deboned and cut into chunks Other 5 fresh makrut lime leaves, finely chopped (optional)

https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9

Book Novotel Hotel

Mion Music Video - Home Page

Category

- 1. Country
- 2. Thai
- 3. All Recipes

Tags

- 1. prawns
- 2. makrut lime leaves
- 3. Thai red curry paste
- 4. salt
- 5. lime leaves
- 6. green beans
- 7. fish sauce
- 8. leaves
- 9. lime
- 10. sauce
- 11. white fish fillets
- 12. curry
- 13. fish fillets
- 14. mint leaves
- 15. fresh
- 16. fresh mint leaves
- 17. Fish
- 18. beans
- 19. king prawns
- 20. Thai
- 21. mint
- 22. curry paste
- 23. Thai fish cakes
- 24. caster sugar
- 25. red
- 26. Fish Cakes
- 27. vegetable
- 28. green
- 29. vegetable oil
- 30. paste
- 31. fillets
- 32. sugar
- 33. sea
- 34. makrut
- 35. sea salt

default watermark

- 36. oil
- 37. fresh makrut lime leaves
- 38. raw king prawns
- 39. caster
- 40. raw
- 41. king
- 42. white
- 43. red curry paste

Date Created

April 3, 2025

Author

admin

