

# ORIENTAL FISHCAKES



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** -

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**Ingredients :** Serves 6

- 680 g of cod - 2 tbsp of ground turmeric - 2 tsp of ground ginger - 2 tsp of sugar - 1 fresh green chilli peppers - 3 tbsp of nam pla fish sauce - 2 tsp of ground cumin - 2 eggs - 3 tiges (coeurs) de citronnelle
  - salt, pepper
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1. Remove the outer leaves of the lemongrass and discard the tough base. Slice the soft inner core and set aside.
2. Deseed the chilli peppers and set aside.
3. Process the lemongrass in the mini bowl for 40 seconds. Add the chilli peppers and run for a further 5-10 seconds.
4. Put the fish in the main bowl with the metal blade, followed by the chilli-lemongrass mixture and all the other ingredients. Season to taste. Pulse 7-10 times to obtain an even consistency.
5. Shape the mixture into balls measuring 3 cm across. Flatten with your hand.
6. Heat the oil in a frying pan and cook the cakes for about 2 minutes on each side.

**Chef's tip :**

delicious with a sweet-and-sour sauce. For a crunchier texture, add raw green beans

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■