



## TUKKA's Thai Lionfish Fish Cakes

Prep Time: 15 minutes.

Cook Time: 10 minutes.

Total Time: 25 minutes.

Serves 2-4 as an Appetizer

### Ingredients:

- ½ lb freshly cleaned Lion fish meat
- 2 kaffir lime leaves, snipped into thin strip's or cut julienne
- 1.5 tbsp. coconut milk
- 1 tbsp. fish sauce
- ¼ tbsp. Thai red curry paste
- ¼ tbsp. brown sugar
- 2 green onions, sliced fine
- ¼ tbsp. of grated ginger & minced garlic
- A good Pinch of dried chili, ground cumin, ground coriander
- Vegetable/soy oil for high temp frying

### Method:

1. Cut Lion Fish into small pieces and place in a food processor.
2. Combine in a cup/bowl coconut milk, fish sauce, curry paste, brown sugar and all pinch spices. Stir and add pour over fish
3. Add all remaining ingredients & blend to create a thick paste
4. Take a small amount of mixture (golf ball size) & pat into a small cake. Place on a tray/plate and allow to rest in the fridge for 10 minutes.
5. Prepare your pan & heat oil for frying, garnish the plate (sliced cucumber, grape tree leaves etc.)
6. Fry cakes for 30-60 seconds or until golden brown on that side. Turn once for the same amount of time etc.
7. Serve the cakes immediately with sweet chili sauce, fresh coriander and lime wedge

Note: If your fish mix is wet add a little bread crumbs to absorb the moisture  
You can make the fish paste up to 24 hours in advance storing it in the fridge.

HAPPY COOKING 😊