



## Thai Salmon Cakes

Ingredients: 1kg salmon fillet skinned & boned  
Roots of 2 bunches of coriander washed & chopped  
1 knob of ginger  
2 chopped small chilli  
10 cloves of garlic peeled  
10 peeled shallots  
2-3 eggs (add another if they don't hold when cooking)  
350g dry breadcrumbs (or enough to "firm up" the cakes)  
sweet chilli sauce  
mirin  
ketjap manis (Indonesian soy sauce)  
Thai fish sauce  
Leaves of two bunches of coriander chopped

Method:

1. Poach the salmon until cooked to medium rare (still very pink in the middle)
  - cooked too much and your cakes will be dry.
2. Flake the salmon into a large mixing bowl breaking it up with a fork or your fingers.
3. Place the chilli, garlic, shallots, ginger & coriander roots into a blender & process with enough of the mirin, sweet chilli & soy sauces to form a smooth paste.
4. Add this chilli paste to the salmon and mix well.
  - Add the eggs and the breadcrumbs and mix until thoroughly combined.
5. Now comes the hard bit – adding enough additional sauces to make the cakes taste right.
  - Use fish sauce to add salt, mirin & soy sauce to add sweetness & chilli sauce to add heat. Generally go easy on the fish sauce and use more of the chilli. Taste as you go.
  - Don't put too much in or the mixture will become too wet. If it is too wet to mould into cakes add some more bread crumbs.
6. Finally mix in the chopped coriander leaves and mould into the desired sized cakes.
  - You can make them much bigger than at the Beach House and serve them as an Entrée or Main course
7. Fry in oil until golden brown all over.

Regards  
Joseph Gracie  
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