

SOUTH DEVON CHILLI FARM THAI FISH CAKES



From South Devon Chilli Farm

Ingredients – SDCF available at Johns!

- 200g skinless white fish fillet, cut into chunks
- 1 finely chopped onion
- 1 stick of lemon grass, outer leaves removed and finely chopped
- 1 tbp fish sauce
- 1 egg
- 3-4 tbspcornflour
- Pinch of sugar
- Oil for frying
- South Devon Chilli Farm Thai Sweet Chilli Sauce

Method (Serves 2)!

- Mix all the ingredients together (except for the oil) by hand or using a food processor
- Form into small cakes
- Heat in a pool of oil in the frying pan
- Then, fry the cakes on both sides until golden and cooked through
- Serve with South Devon Chilli Farm Sweet Chilli Sauce
- And done!

TOP TIP – Add more South Devon Chilli Farm products and experiment for that extra kick!