Thai fish cakes

Cuisine: **Middle-East**
Food category: **Fish**

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Company: **Retigo**

Program steps

Preheating: 230 °C

1	Hot air	0 %	Termination by time	00:06 hh:mm	220 °C	100 %	

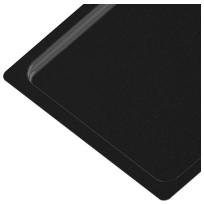
Ingredients - number of portions - 4

Name	Value	Unit
salmon	600	g
egg	1	pcs
lemongrass paste	2	g
lemongrass paste	3	g
fish sauce	5	ml
kaffir lime leaves, finely shredded	4	pcs
green beans, finely sliced	100	g
sunflower oil	50	ml
sea salt	2	g
ground black pepper	1	g
limes to serve	2	pcs

Directions

Put the salmon into a food processor with the egg, lemongrass paste, curry paste, fish sauce and lime leaves. Season with salt and pepper and blend until the mixture comes together but still has some texture. Transfer to a bowl and fold in the sliced beans. Cover and leave in the fridge until needed.
Divide the fish cake mixture into eight equal-sized pieces and shape into patties. Spray a little oil into Retigo bake GN container and add four of the fish cakes, spacing them apart and flattening each one slightly. Spray the fishcakes over the top. Cook for 6 minutes on each side on hot air mode 0%, 220C.

Recommended accessories



Vision Bake