



Thai Tuna Fishcakes

Notes: makes approx. 10 fish cakes. Traditionally these would be made with white fish fillets, but tinned tuna works well and is an easy store cupboard fix.

It is from 'Dominique's Kitchen', by Dominique Woolf published in 2022.

Ingredients

2 x 145g	Tins of tuna, drained
1 egg	Lightly beaten
1 ½ tbsp	Thai red curry paste
3 tbsp	cornflour
1	Spring onion, finely sliced
1 tbsp	Neutral oil for frying

Method

Place everything except for the oil in a mixing bowl and mash well with a fork, making sure the curry paste is properly mixed through.

Take a small teaspoon's worth of the mixture – you can use this one to test the seasoning. Heat a drizzle of oil in a large frying pan and fry for a couple of minutes until cooked. Taste, and adjust the rest of the mix if it needs more salt or curry paste.

Take heaped dessertspoons of the mixture and shape into patties.

Heat 1 tbsp of oil in the frying pan, over a medium heat. Add the patties and fry for around 2 - 3 minutes on each side, until golden. Place on kitchen paper to drain off any excess oil.

Serve immediately, with a squeeze of lime. Perfect dipped in sweet chilli sauce.