Fish Cake (Tod Mun Pla) ทอดมันปลา

THIS RECIPES FOR 5-6 PERSONS

• Fish white flesh (Barracuda or white meat fish) 500 grams
• Red Curry Paste 80 grams (It depends how spicy you can handle)
• Kaffir Lime Leaf ½ tablespoon
• Long bean/Green Bean 5 tablespoons
• Fish Sauce/Salt (depend on curry paste) ½ tablespoon/ 2 teaspoons
• Cold water 4 tablespoons
• Vegetable Oil 5 cups

How to:
Slice Fish meat and keep it cold. Put it to food processor blend it until fine and thick (put cold water little by little). If it loses cold temperature, Add salt. Once the flesh is get sticky, add curry paste in and mix it well together follow with Kaffir lime leaf (very fine sliced), Long Bean (very fine sliced). Prepare the Deep Fry Pan with medium heat. Make the mixture into meat ball about 1 tablespoon and press it in the center. Fry it with medium heat. Fry until it golden light color. Take it to the rack before serve it on the plate with Dipping sauce.

**Don’t freeze the fish!

Dipping Sauce:
White Vinegar ½ cup
White Sugar ½ cup
Salt 1 teaspoon
Ground Peanut, Red Spur Pepper, Cucumber

How to:
Mix White vinegar, sugar, salt together and heat up. Let it simmer for 5 minutes or until you like but not to thick. Let it cool down before you serve with slice cucumber, peanut, chili.