



## THAI FISH CAKES WITH LEMON MYRTLE & OLD MAN SALTBUSH

Time: 20 minutes prep time, plus 15 minutes cooking time

Serves: 4

### INGREDIENTS

Thai Fish Cakes with Lemon Myrtle & Oldman Saltbush

- 500 grams firm white fish fillets (such as snapper or ling), coarsely chopped 1/2 cup fresh coriander leaves
- 1 tbsp fresh chili, deseeded & roughly chopped
- 1 lime, juice & zest
- 1 tbsp fish sauce
- 1 tbsp tamari (or soy sauce)
- 1 tbsp Lemon Myrtle Native Herb
- 1 tsp Old Man Saltbush Native Herb

- 1 egg, lightly beaten
- 3 green shallots, trimmed and finely chopped
- 60 grams green beans, finely chopped
- pinch sea salt
- 1/3 cup coconut oil, for frying

#### Finger Lime Dipping Sauce

- 1 cup yoghurt
- 1 red chili, deseeded & finely chopped
- 1 lime, juice & zest
- 1 tbsp honey
- 1 tbsp coriander leaves, finely chopped
- 1 tbsp Finger Lime, Native Fruit Powder
- 1/4 tsp Old Man Saltbush
- Pinch sea salt

#### To serve

- Lime wedges
- Coriander leaves, finely chopped

We've amped up the flavour this week, taking a classic Thai street food to the next level with our native Lemon Myrtle & Old Man Saltbush. These Thai Fish Cakes are surprisingly quick and easy to make, and absolutely bursting with fresh flavours. But these authentic fish cakes with an Australian native twist are even more delicious with our Finger Lime Dipping Sauce. This entire combination makes a quick, delicious meal any night of the week, and they, *Àôre* great served as a finger food option at your next cocktail party.

## METHOD

### Thai Fish Cakes with Lemon Myrtle & Oldman Saltbush

1. Place the fish in the bowl of a food processor and process until smooth. Add the coriander, lime juice and zest, fish sauce, tamari and egg, and process until well combined.
2. Transfer the mixture to a large bowl. Add the Lemon Myrtle and Old Man Saltbush, shallot, beans and sea salt and stir until well combined.
3. Heat the coconut oil in a large frying pan over medium heat. Divide the fish mixture into eight equal portions and shape into patties. Cook for 4 minutes each side or until lightly golden brown and cooked through. Transfer to a plate lined with paper towel and repeat with the remaining fish

## Finger Lime Dipping Sauce

1. Place all ingredients into a medium size mixing bowl and stir until well. Cover and refrigerate until the fish cakes are cooked and ready to serve.

To serve

Serve with leafy salad greens, lime wedges and our finger lime dipping sauce.

## TIPS

- Replace white fish with fresh salmon, pork or chicken mince for a slightly different flavour.
- Fish cakes can be made a day ahead and stored in the refrigerator or freeze for up to one month.
- Make the Finger Lime Dipping Sauce a couple of days ahead of time and store in the refrigerator to let the flavours infuse.
- Double or triple the mixture and shape into small round Thai fish balls for your next cocktail party and serve with our Finger Lime Dipping Sauce.

*Recipe @jules\_mckie for The Australian Superfood Co. Styling & photography @jules\_mckie*