

One of the recipes from Rosalina's Treasured Treats - By Kendall Talbot



Thai Fish Cakes

This recipe makes 12 cakes, so I always make a double batch. They are a family favourite. You can make them a day ahead too and reheat if you prefer.

Ingredients

250g White fish fillets, skin and bones removed
1/2 cup cooked long grain rice
1/2 cup green beans roughly chopped
1 stalk lemon grass, sliced
2 cloves garlic, crushed
1 red chili, seeds removed and chopped
1 coriander plant, roots included chopped
2 teaspoons fish sauce
1 egg, beaten
Vegetable oil for frying

Method

1. Put all ingredients except oil into a food processor and process until just combined. Don't over mix.
2. Place about 1cm of oil in a hot pan.
3. Place a heaped tablespoons into pan and fry a few at a time until golden brown on both sides. Drain on absorbent paper.

Serve with fresh green salad, sweet potato fries and dipping sauces.

Here's a sexy snippet from *Treasured Secrets*...

Archer had wrapped a towel around his waist to greet her at the door, but the way it hung, low on his hips, only served as a magnet to the line of dark hair trailing down from his navel. His very sexy navel. She dragged her eyes away, and before she knew what was happening, she fell into his arms.

Check out my website for more great recipes from Rosalina's Treasured Treats

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