

Thai Fish Cakes & Dipping Sauce



Ingredients

4 Boneless Fish Fillets	1 tbs CRISCO SUNFLOWER Oil
1 tbs Red Curry paste	
1 tsp Fish Sauce	Dipping Sauce
2 Shallots green finely chopped	1/4 cup Yoghurt Natural Low Fat
Salt & Pepper to taste	1/3 cup Sweet Chilli Sauce

Method

Fish Cakes - Mince Fish Fillets, mix with Curry paste, Fish Sauce, Shallots, salt & pepper, Mix and shape into patties. Heat CRISCO SUNFLOWER Oil in large frying pan or flat grill, (shape Fish cakes to your requirement) cook until golden brown & serve with dipping sauce.

Dipping Sauce - Mix ingredients together & serve

Serves 4

For more information contact our Advisory Line on 1800 025 066.

