

## FROM THE KITCHEN AT SIBOYA BUNGALOWS



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### TOD MAN PLA

(Thai spicy fish cakes) - makes 12

#### Ingredients:

225 g (1/2 lb) white fish filet (cod, snapper or halibut)  
50 mL (3 Tbs) red curry paste [[see Red Curry paste](#)]  
30 mL (2 Tbs) Thai fish sauce (nam pla)  
1 egg  
50 mL (3 Tbs) cornstarch  
1 mL (1/4 tsp) baking soda  
6 Kaffir lime leaves (fresh or frozen... if dry, soak in water till soft - sliced super fine)  
75 mL (1/3) cup cilantro chopped  
oil for frying

#### Method:

- Remove all bones from the fish.
- Combine fish, curry paste, fish sauce, egg, corn starch and baking soda in a food processor and puree till a smooth paste.
- Place fish mixture in a bowl, add sliced lime leaves and chopped cilantro, stir vigorously for 1 minute.
- Shape into 2 inch patties and fry till golden brown.
- Garnish with slice red peppers and cilantro leaves. Serve with "Chili sauce for chicken" for dipping.
- Serve in a large tureen or in soup plates, sprinkled coriander leaves and spring onions.