



Goan fish cakes (in the back)

NIBBLEDISH CONTRIBUTOR

Ingredients

250 gr Fish Filet (Cod or Tilapia)
1 potato (peeled, boiled and mashed)
2 spring onions (finely chopped)
2 Red Chillies (finely chopped)
2 cm piece of fresh root ginger (finely chopped)
A few sprigs of coriander and mint (mixed together and chopped)
1 egg
Bread crumbs (ready made from a packet)
vegetable oil for frying (usually I use arachide oil)
Salt and ground black pepper
Lemon wedges and chilli sauce to serve

Instructions

Put the fish in a steamer and steam till cooked. Remove from the steamer and leave it to cool.

Also cook and peel the potato and leave it to cool.

Mix the fish with the mashed potato.

Beat the egg.

Add spring onions, chillies, ginger, chopped coriander and mint and half of the whisked egg.

Mix well and season with salt and pepper.

Shape this into little cakes.

Dip the cakes in the remaining egg and then in coat with the bread crumbs.

Heat the oil and fry the cakes till brown on all sides.

Serve with lemon wedges and chillie sauce.

This can be server as an appetizer. However usually I serve this with french fries and and the Goan Fish Cakes with Mango, Tomato and Onion Salad