Rice cakes with fish and chutney

Ingredients

16 stuks

For the cakes

- 150 g rice flour
- 15 g corn starch
- 25 g soy oil
- 250 g prawns
- 200 g fish fillet
- pinch of salt
- 5 g Bresc Lemongrass puree
- 5 g Bresc Ginger puree
- 10 g Bresc Red chilli puree
- 10 g Bresc Coriander puree
- 10 g Bresc Garlic chopped
- 30 g Bresc Shallot chopped
- 10 g Bresc WOKchilli
- fish sauce
- 5 g coriander, chopped
- 2 pieces of fried pork rind

For the chutney

- 2 mangos
- 20 g Bresc WOKchilli
- 10 g Bresc Lemongrass puree
- 1 dl chilli sauce
- 0.5 g rice vinegar
- 200 g sugar
- 1 dl ginger syrup
- 20 g Bresc Shallot, chopped
- 10 g Bresc Garlic chopped
- oil for braising

Used Bresc products

Bresc Chopped shallot 1000g

Bresc Coriander puree 450g

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Green & red chilli WOK 450g

Bresc Lemongrass puree 450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000

Preparation method

Peel the mangos and dice the flesh. Braise the shallot, garlic and the chilli. Add the lemongrass, mango and sugar. Add the ginger syrup, vinegar and chilli sauce. Reduce to the required thickness. If necessary, puree the mixture. For the batter, mix the rice flour with the corn starch and the salt. Add a spoon of oil, lemongrass, chilli, coriander and ginger. Stir in 3.5 dl of water. Chop the fish fillet finely and mix it into the batter.
Fry the prawns with the garlic, shallot and chilli in the remaining oil and season with a little fish sauce. Spread a little oil on 16 small saucers, stir the batter and fill the dishes with the batter. Steam for 10 to 15 minutes until they are cooked. In the meantime, chop the pork rind finely. Serve the prawns on top, garnish with the coriander and the pork rind and serve the mango chutney with it.