

THAI FISH CAKES WITH A LIME DIP



USED BRESC PRODUCTS



Bresc Coriander puree
450g



Bresc Garlic puree 1000g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g

INGREDIENTS

30
stuks



For the fish cakes

- 200 g shelled prawns
- 150 g fresh fish fillet
- 10 g Bresc Lemongrass puree
- 5 g Bresc Coriander puree
- 4 g Bresc Garlic puree
- 10 g Bresc WOKchilli
- 50 g coconut milk
- 5 g Bresc Ginger puree
- salt and pepper
- black and white sesame seeds
- panko
- 1 lime, grated peel and juice
- 1 slice tramezzini loaf, white
- 1 lime in segments
- green salad leaves

For the dip

- 1 lime, grated peel and juice
- 0.5 dl water
- ½ bunch coriander, chopped
- 0.2 dl chilli sauce (Sriracha)
- 0.3 dl sweet chilli sauce
- 15 g fish sauce
- 5 g Bresc Lemongrass puree
- ½ stalk spring onion

PREPARATION METHOD

Puree the fish, cleaned, with the prawns and the other ingredients. Season with a little lime juice and grated peel and salt and pepper. Mix the panko into the sesame seeds. Flatten the tramezzini bread a little with a roller and spread the fish mixture onto it. Cover it with the sesame breadcrumbs. Freeze the fish cakes and then cut them into the required shape. Slice the spring onions finely. For the dip, mix everything well and serve with the fish cakes, together with the lime segments and green salad leaves.