

Recipe of the Week

Prawn & Coconut Cakes



- 500g Skinless Salmon, chopped
- 2 tbsp Green Curry Paste
- 1 tbsp Fish Sauce
- 1 Eggwhite
- 1/3 cup Plain Flour
- 1/4 cup Chopped Coriander
- 500g Green Prawn Meat
- 150g Snow Peas, chopped
- 2 cups Fresh Coarsely Grated Coconut
- 1/2 cup Peanut or Vegetable Oil, for frying

Put fish, curry paste, fish sauce, eggwhite and flour in a food processor, process for 1-2 minutes or until well combined. Transfer to bowl, add the coriander, prawns and snow peas, stir. Roll heaped teaspoons of mixture into balls, roll in the coconut and flatten slightly.

Heat enough oil in a frying pan to cover base. Cook prawn cakes in batches over medium heat for 2-3 minutes on each side until cooked through.