Mmmmh!

Tod Mun Pla - Fish fritters with sweet chilli thai sauce

Ingredients

- 1.8 kg white fish fillet (saithe, hake, pangasius, etc.)
- 6 tbsp red curry paste
- 8 tbsp tapioca flour
- 8 tbsp fish sauce
- 4 eggs
- 2 tbsp cane sugar
- 24 kaffir lime leaves, thinly sliced
- 10 green asparagus or 8 green kidney beans, thinly sliced
- 2 l frying oil

Thai sweet chilli sauce (Nam Chim Kai)
- 24 g Thai red chillies
- 70 g garlic
- 300 g cider or rice vinegar
- 720g sugar
- 1 tbsp salt
- 100g water

Persons: 10

Cooking time: 25 min.

Preparation time: 60 min.

Specific equipment

- Food processor
- Wok or deep fryer
- Pestle and mortar
- Conical frying pan (for sauce)

Instructions

Doughnut batter

- Cut the fish into pieces.

- In a food processor, chop the fish pieces, red curry paste, tapioca flour, fish sauce, eggs and sugar until smooth.

- Check the texture by seeing if the paste sticks to an inverted spoon. If the dough sticks to the spoon, the texture is ideal.

- Stir in the kaffir lime leaves and green asparagus or beans.

- Cover with film and leave to rest in the fridge for 30 to 60 minutes.

Thai sweet chilli sauce

- Grind the chillies and garlic in a mortar.

- Bring the sugar, water, vinegar and cider to the boil. Cook over a low heat until it reaches a syrupy consistency (+/- 10 min.).

- At the end of the cooking time, add the garlic and chilli and cook for a further 1 minute.

Cooking and serving

- Preheat the oil to 180°C.

- Using 2 tablespoons, shape the fritters and fry immediately.

- Cook several times if necessary to keep the oil temperature stable. If necessary, turn them over halfway through cooking with a spider skimmer to ensure even cooking.

- Remove the patties from the oil and leave to drain. Serve hot with the sauce.