

gingered chicken cakes with cilantro sauce

- Makes 20 canapés to serve 10
- Preparation: 25 minutes
- Cooking: 20 minutes

We stumbled upon this recipe when Thai fish cakes had had their day in every menu and cookbook. This simple recipe is packed full of oriental flavors, and works well as a canapé or, made larger, as an appetizer or main course.

gingered chicken cakes

2 boneless, skinless chicken breasts, chopped
3 tablespoons Thai fish sauce (nam pla)
1 inch fresh ginger, peeled
3 green onions, chopped
1 garlic clove, chopped
½ teaspoon sea salt
½ teaspoon dried chili flakes
sunflower oil for shallow-frying

coriander sauce

2 tablespoons classic mayonnaise (see page 118)
1 small handful of cilantro, finely chopped
juice and finely grated zest of 1 lime

1 To make the cilantro sauce, mix the mayonnaise with the cilantro, lime juice, and zest. Cover and chill.

2 For the gingered chicken cakes, place all the chicken-cake ingredients, except the oil, in a food processor, and purée until well-combined. Scoop the mixture out into a bowl and shape into 20 small, round cakes.

3 Heat 1 inch of sunflower oil in a large frying pan and brown the cakes for 3 minutes on both sides. Drain on paper towels.

4 Keep warm in a medium oven until ready to eat. Serve with a bowl of the cilantro sauce.

divados



Use really fresh ginger, otherwise it will become stringy in the food processor (and be unpleasant to eat). Make sure it is well-chopped before combining with the chicken.



The cakes can be made the day before and stored raw, covered, in the fridge. The sauce can keep, covered, for 1 week in the fridge. When shaping the cakes, it helps to have a small bowl of warm water available to dip your fingers in, since this is quite a sticky job!



When making the cakes in large numbers, brown them in a pan and cook through in a hotter oven to save time.



Thai sweet chili sauce also makes an excellent dip for these little cakes. Serve the cakes on a bamboo mat placed on a white plate. Add a small dipping bowl for the sauce, and garnish with wedges of lime.

divadon'ts



Don't overcook the chicken cakes or they will be tough.