

Fish Cakes with a Vermicelli Crunch



Ingredients

300g potatoes, peeled and cubed

1 small onion finely diced

2 cloves garlic minced

3cm piece of ginger, grated

2 green chillies

½ tsp turmeric powder

1 tsp coriander seeds, crushed

Handful of fresh coriander stalks, finely chopped

½ tsp salt, or to taste

150g salmon, skinned and boned

250g white fish, skinned and boned

1 tbsp corn flour

lemon juice

oil for frying

Coating

3 tbsp flour

vermicelli, crushed

2 tbsp plain flour

water

Method

- 01** Boil the potatoes until they are cooked, then mash and set to one side.
- 02** Heat oil in a pan and add the onions, sauté until soft then add the ginger, garlic and chillies.
- 03** Add all the spices with the salt and coriander stalks and stir.
- 04** Stir in the chopped fish and cook with a squeeze of lemon juice for a few minutes until the fish is cooked through.
- 05** Remove the pan from the heat and leave to cool for a while before adding the mashed potatoes with the cornflour and mix together.
- 06** Check the seasoning and adjust if required.
- 07** Wet your hands and make about 10 large or 20 smaller patties out of the mixture and refrigerate.
- 08** In a separate bowl mix some flour and water to make a thick batter.
- 09** On a tray crush the vermicelli to small bits (you can also put it into a food processor to break it up).
- 10** Heat the oil in a pan ready for frying your cakes.
- 11** Take a pattie and coat in the batter on both sides. Use a fork to fish it out and get rid of any excess batter and place it on the tray with the vermicelli.
- 12** Cover the pattie with the vermicelli all over so it's completely coated and set to one side. Repeat with all the patties.
- 13** Check the oil is hot then place as many of the cakes into the pan as will fit and leave to cook for 2-3 minutes then turn them over until they are golden and crispy on both sides. Repeat with the remaining fishcakes and serve.



More on this recipe

<http://www.harighotra.co.uk/fish-cakes-with-a-vermicelli-crunch-recipe>