

Thai Fish Cake (tod Mun Pla)

written by The Recipe Exchange | April 1, 2016

Ingredients

8 oz fish paste
1/2 egg, beaten
2 tablespoons Thai red curry paste
5 snake beans or long beans, thinly sliced
5 kaffir lime leaves, cut into fine thin strips

Directions

In a small bowl, mix all the ingredients above to form a smooth fish paste. Make sure the red curry paste is well blended with the rest of the ingredients.

Heat up a pot of oil. Wet your hands and pick up the fish paste (about the size of a ping pong ball). Use your fingers and palms to flatten it and make it into a patty. Drop it into the cooking oil and fry till golden brown. Repeat the same for the rest of the fish paste. Alternatively, you can prepare all the fish paste first and then deep fry all of them at once.