

## **TOD MAN PLA (FISHCAKES)**

**Serving 8**

### **INGREDIENTS:**

**1 kg cod/seifilet**  
**2,5 teaspoon salt**  
**80 g fish sauce**  
**80 g red curry paste**  
**40 g egg white**  
**10 lime leaves**  
**100g long beans**  
**0,5 tablespoon sugar**  
**1 l oil for frying**

### **PREPARATIONS:**

1. *Cut the fish into small cubes, blend it in a food processor with salt to a tough mass.*
2. *Add fish sauce, curry paste and egg whites.*
3. *Cut lime leaves and beans in thin pieces and add in, then the sugar in the end.*
4. *Now take 2 spoons in oil to form round balls.*
5. *Heat up oil in pot for frying, the oil has to be 175c before frying.*
6. *Fry the fishcakes until it get golden red color.*