

THE NEFF KITCHEN



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Chilli Thai chicken cakes and sweet lime dipping sauce

By Bridget O'Connor

Serves: 20

Cooking time: 10 minutes

Prep time: 30 minutes

Function: FullSteam

Ingredients

Chilli Thai chicken cakes
 500 g chicken mince
 1 long red chilli, finely sliced
 2 tsp chopped ginger
 2 green shallots, chopped
 ¼ cup chopped coriander
 1/3 cup chopped canned water chestnuts
 2 tsp fish sauce
 20 coriander leaves
 Sweet Lime dipping sauce
 1 garlic clove, finely chopped
 1 tsp finely chopped ginger
 1 long red chilli, finely sliced
 1/3 cup lime juice
 2 tbsp fish sauce
 2 tbsp light soy sauce
 1/3 cup brown sugar
 1 tsp sesame oil
 2 tbsp chopped coriander
 1 green shallot, finely sliced

We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.

Method

For the chicken cakes, combine mince, chilli, ginger, shallots, coriander, chestnuts and fish sauce in a medium mixing bowl; mix until well combined. Using wetted hands shape the mixture into 20 round flat patties. Place a coriander leaf on each patty. Place onto perforated steamer tray that has been lined with baking paper. Cook on 100°C FullSteam for 10 minutes or until cooked through.

Meanwhile, make the dipping sauce by mixing together all the ingredients in a small bowl.

Notes

The mixture can also be used as a wonton filling.