COOKING PASSION SINCE 1877

Chilli Thai chicken cakes and sweet lime dipping sauce

DIFFICULTY: EASY

PREPARATION TIME: 30 MINUTES

COOKING TIME: 10 MINUTES

SERVES: 20

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

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.
For other popular chilli recipes and tips visit:

- How to preserve chillies
- Mexican chillies
- Chocolate macarons with chocolate chilli ganache recipe

Notes

The mixture can also be used as a wonton filling.

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.

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