



Chili Fishcakes

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 2 people

Ready in: 30 minutes

Fresh Seafood



450 grams Fresh Halibut

Ingredients

- 1 onion, finely chopped
- 1 tsp ginger-garlic paste
- 2 fresh green chilis, finely chopped
- sesame oil, to taste
- 1 tsp tumeric powder
- 2½ cups bread crumbs
- 3 tbsp honey panko crumbs

Instructions

1. Poach halibut in salted water and then drain and flake the flesh. Set aside to cool.
2. Heat a couple of tablespoons of oil in a shallow saucepan and fry the onion until soft. Add the ginger-garlic paste and green chilis. Sprinkle in the tumeric powder, thoroughly stir and remove from heat.

3. Put onion mixture into a mixing bowl, season with salt, and add the bread crumbs. Knead well until mixture resembles a dough. Gently fold fish into the dough.
4. Form into lime-size balls and flatten. Roll cakes in honey panko crumbs until completely covered. Heat sesame oil in a shallow saucepan and fry on both sides until golden-brown. Serve hot.