

# CAMBODIAN FISH CAKES KAMPOT STYLE RECIPE BY THE CAMBODIAN SPACE PROJECT

## INGREDIENTS

- White Fish 600g
- 50-70ml Cool Water
- 2 Tbsp Curry Paste
- 7 Kaffir Lime Leaves
- 2 Tbsp Sugar
- 1/2 Tsp Salt
- 1 Tsp MSG (Optional)
- 3 Tsp Chicken Stock Powder
- 2 Tbsp Fish Sauce
- 30g Lemongrass
- 20g Garlic
- 15g Galangal
- 5g Turmeric
- 30g Kaffir Lime Leaves
- Dried Red Bell Pepper  
(Soaked In Water )
- 150ml water

This fish patty goes well with rice or serves as a side dish with pickled green papaya. Delicious! Enjoy!

## PICKLED GREEN PAPAYA

- 250g papaya
- 1 carrot
- 2 small cucumbers
- 10g ginger
- 3-5 tablespoons sugar
- 1-2 teaspoons salt
- 1 teaspoon MSG (optional)
- 2 tablespoons vinegar
- 5 chopped chillies

## METHOD

1. Let's start by preparing the curry paste in the blender. Combine the following ingredients: lemongrass, turmeric, dried red bell pepper (soaked in water), galangal, garlic, kaffir lime leaves, and water. Then blend until it becomes a fine paste and set aside.
2. Thinly slice the kaffir lime leaves.
3. Cut the fish into small cubes, place it in the food processor (mix a bits of salt and sugar into the water then add into the fish bit by bit) and blend until it becomes a fine paste.
4. In a large blender, combine the fish paste, curry paste, sliced kaffir lime leaves, sugar, fish sauce, chicken powder, and salt. Then, blend everything well until everything is well-combined.
5. Brush some oil on a plate and your hand to prevent sticking. After that, form the mixed fish paste into a ball, and flatten it with a spoon. Keep going until all of the fish paste is used up.
6. On the stove, place a nonstick pan, turn the burner to medium, add the oil, and wait for the oil to get hot. Then, add the fish cakes and pan-fry until golden brown or fully cooked.