



Thai prawn cakes with sticky chilli sauce (serves 2)

Ingredients

- > 400g raw tiger prawns
- > 100g golden caster sugar
- > 175ml rice vinegar
- > 2 slices root ginger
- > handful of chopped coriander
- > 2 shallots, thinly sliced
- > 2 red chillis, seeded and diced
- > 1 lime, zested
- > 1 tbsp fish sauce
- > vegetable oil
- > 1 carrot, finely diced

Method

- > Heat the sugar and vinegar with a pinch of salt in a small saucepan until the sugar has dissolved. Bring to a boil and simmer for 5 minutes until syrupy. Allow to cool.
- > Place the ginger, coriander, half the shallots and half the chilli in a food processor and blend until fine. Add the prawns, lime zest and fish sauce and pulse until chunky.
- > Grind plenty of black pepper over, mix and form into 6 flat cakes. Brush both sides of the cakes with a tiny bit of vegetable oil and put on a baking sheet. Grill for 3 minutes on each side.
- > Add the remaining chilli, shallots and chopped carrot to the vinegar and syrup and mix. Serve the warm cakes with the sauce and a crunchy salad.

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