

TOD MUN (FRIED FISH CAKES)

INGREDIENTS

- 1 egg
- 3/4 lb fish paste
- 1/4 lb green beans
- 3 kaffir lime leaves
- 1/2 tablespoon salt
- 1 tablespoon sugar
- 1/2 cup cooking oil
- 1 tablespoon Basic Red Curry Paste

METHOD

Stack all the kaffir lime leaves and roll them tightly. Slice the roll of leaves into very thin strips. Slice green beans into cross-sectional pieces, 1/8 inch (1/4 cm.) thick.

Mix all the ingredients, except for the kaffir lime leaves, green beans and oil, in a bowl. Oil is for frying only. Stir until the mixture becomes a paste with smooth and shiny consistency again. For some fish pastes, it takes 3 minutes to get the smooth texture. Then, add kaffir lime leaves and green beans and stir again to mix them in.

In a flat bottom pan, heat up the oil on medium heat. Test the temperature by dropping a smaller piece of fish paste mixture in. When the oil is ready, the mixture should puff around the edge. When the oil is hot enough, drop a tablespoonful of fish paste in the pan. When the down side has cooked, use a spatula to loosen the tod mun, then flip the uncooked side down and push it down with the spatula to make it flat like a pancake. Flip again to get both sides brown. Drain or pat with paper towels to remove the oil. Serve hot with the sauce below.

TOD MUN SAUCE

INGREDIENTS

- 1/2 quartered and thinly sliced cucumber
- 1/2 teaspoon ground fresh chili paste
- 1-2 tablespoons peanuts
- 5 tablespoons sugar
- 5 tablespoons vinegar

METHOD

Combine vinegar, sugar and red pepper sauce together in a small bowl.

Heat the mixture in microwave until all ingredients mix well, approximately 1 min.

Add the sliced cucumber and mix well.

Toast peanuts in a pan. Then crush peanuts into small pieces.

Top it on the sauce.

Refrigerate the sauce until Tod Mun is ready.

