

# STEAMED FISH CAKES

By Patrice



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**Preparation :** 15 min - **Resting :** 30 min - **Cooking :** 10 min - **Equipment :** -

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## **Ingredients :** 4

- 1 cm piece fresh root ginger, peeled and chopped - 700 g cod fillets, skinned and chopped - 1 egg white, lightly beaten - 2 teaspoons cornflour - 2 tablespoons chopped fresh chives - salt and ground white pepper - 115 g oyster mushrooms - 2 shallots - 225 g courgettes - 1 red pepper, halved - 1 yellow pepper, halved - 1 cm piece fresh root ginger - 1 clove garlic - fresh chives, to garnish

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1. Put the chopped ginger, cod, egg white, cornflour (cornstarch), chopped chives and seasoning in the food processor and work until they form a firm mixture. Divide mixture into 12 portions and shape into 7.5cm (3 in) diameter patties. Line a large plate with baking parchment, arrange fish cakes on plate, cover and chill for 30 minutes. Using a sharp knife, thinly slice the mushrooms, shallots, courgettes (zucchini), peppers (capsicum), remaining ginger and garlic.

2. Bring a wok or large saucepan of water to the boil. Arrange the vegetables on baking parchment in a steamer, place fish cakes on top and place over the water. Cover and steam for 10 minutes until cooked, turning fish cakes halfway through. Garnish with chives and serve with salad and oyster sauce.

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

Pâtissier Multifunction ■

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