

# MasterFoods<sup>TM</sup>

## PROFESSIONAL

Mini Thai Salmon Fishcakes  
RECIPE

### Mini Thai Salmon Fishcakes



<?xml version="1.0"?>

TIME

10 MINS

INGREDIENTS

12 items

MAKES

8 servings

An adaptable dish for a variety of flavour profiles and events, these can be batched up well ahead of time and cooked off when needed. Different fish, dipping sauces, and garnishes can all be substituted in for a simple yet impressive dish.

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## INGREDIENTS

- 500 g Salmon, half chopped into 1 cm pieces, the other half finely chopped
- 3 Spring Onions
- 3 tsp. MasterFoods™ Professional Finely Chopped Ginger
- 1 tsp. MasterFoods™ Professional Crushed Garlic
- 2 tsp. MasterFoods™ Professional Thai Seasoning
- 1 tbsp. Desiccated Coconut
- 2 tbsp. MasterFoods™ Professional Mild Thai Sweet Chilli Sauce, plus extra for serving
- 1 tbsp. fresh Coriander leaves, chopped, plus extra for serving
- 1 tbsp. fresh Mint leaves, chopped, plus extra for serving
- Juice and zest of 1 Lime, plus extra wedges for serving
- 1 tbsp. Peanut Oil, or similar
- 2 Lebanese Cucumbers, peeled and sliced, for serving

PRODUCTS USED



MasterFoods Professional Garlic Powder 680g

[SEE DETAILS](#)



MasterFoods Professional Thai Seasoning 445g

[SEE DETAILS](#)

## Cooking Instructions:

1. 1.  
In a large mixing bowl, combine salmon, spring onions, ginger, garlic, lime zest, Thai seasoning, desiccated coconut, sweet chilli sauce, coriander and mint. Create 8 tight and firm patties. Chill until ready to cook.
2. 2.  
Heat oil in a frying pan over a medium heat.
3. 3.  
Cook patties for 2-3 minutes on each side, being careful when turning over.
4. 4.

In the last minute of cooking drizzle 1 teaspoon of sweet chilli sauce and squeeze lime juice over the fishcakes.

5. 5.

Remove from the pan and serve with cucumber slices, garnish with mint, coriander and lime wedges.

## Tips:

1. 1

For doing large batches, these fishcakes can also be baked at 180°C for 8 minutes.

2. 2

For extra heat add MasterFoods™ Professional Chilli Flakes into the mixture and serve with MasterFoods™ Professional Hot Chilli Sauce.

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### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



## [New York Inspired Tagliatelle Pasta](#)

Cooking time

15 minutes

Ingredients

9 items

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