

# Asian Bean Cakes

**Type:** Main **Serves:** 30 tastes **Recipe source:** Taste.com

**Technique:** Frying and using food processor

**Cooks Note:** Can be made ahead of time, kept in fridge and fried just before dinner. Kaffir Lime leaves can be replaced with lime zest or other young citrus leaves

## EQUIPMENT:

Knives & chopping boards  
Salad spinner  
Large metal strainer  
2 frying pans  
Food processor  
Large dinner plate

## INGREDIENTS:

4x 400g cans cannellini beans, drained, rinsed  
3 teaspoons Thai red curry paste  
2 kaffir lime leaves  
1/2 cup coriander leaves  
4 spring onions, sliced  
1/2 cup cornflour  
Plain flour, for dusting  
Rice bran oil for frying  
Flour for dusting

## What to do:

1. Put big metal strainer over the sink and open cans of beans into it. Then rinse beans with cold water and then let drain until beans are very dry.
2. Half fill sink with cold water.
3. Wash coriander leaves and shallots and lime leaves in sink very well. Then drain in dish drainer on sink and spin dry in salad spinner.
4. Pick leaves off the stems of the coriander bunches and place stems in compost then place in food processor bowl
5. Slice roots off spring onion and about  $\frac{1}{4}$  of the green at the top and put in compost
6. Using rock and roll, slice spring onion into slices and put into food processor bowl.
7. Shred Kaffir Lime leaves into thin strips and put into food processor.
8. Place beans in a food processor bowl with the, shredded lime leaves, coriander leaves and spring onions. Add curry paste and flour and process just until the mixture comes together. Season with salt and pepper, then form the mixture into 3cm cakes.
9. Put some flour onto a dinner plate and lightly dust each cake.
10. Heat pans with a little rice bran/vegetable oil until hot
11. Put 4 or 5 cakes into the pan at a time and fry until slightly golden on each side.
12. Keep repeating until all cakes are cooked.