



Ingredients for the Fish Balls:-

500g of Salt Cod (We found this at a local Continental Shop)
1 Tbsp of dried Basil
1 Tbsp of dried Mint
3 Cloves of Garlic, minced
2 Spring Onions, thinly sliced (Just the greens)
½ Tsp of Chilli Flakes
1 Tsp of fresh Ginger, grated
2 Eggs, beaten
1 Tbsp of Sesame Oil
300g of Breadcrumbs (Gluten free for us)
20g of Sesame Seeds, to coat
Salt & Pepper to season

Ingredients for the dipping sauce:-

300ml of Sesame Oil
300ml of Chilli Garlic Sauce (Another Continental Shop purchase)
30ml of Sweet Chilli Sauce
2 Tbsp of Honey
Spring Onions, sliced (The white bulb from above only)
30ml of Fish Sauce

Method for the Salt Cod Balls:-

(1) De-salt the fish by soaking it in water and repeatedly draining and replacing the water over a

24 hour period.

- (2) Bring a large pan of water to the boil and add the de-salted Cod.
- (3) Cover tightly, turn off the heat and allow to sit for 15 minutes.
- (4) Remove the fish and flake in a large bowl.
- (5) Stir in the Herbs, Garlic, Spring Onions, Chilli Flakes, Ginger and season with Salt & Pepper.
- (6) Add ½ of the Breadcrumbs and stir until the mixture is slightly stiff.
- (7) Stir in the Eggs and mix well.
- (8) Form the mixture into balls and set aside.
- (9) In a dish combine the Sesame Seeds and remaining Breadcrumbs.
- (10) Roll the Fish balls in the Breadcrumb mixture to coat and place in the fridge for 30 minutes.
- (11) Heat a fryer to 170c and fry in batches, then drain on kitchen paper.

Method for the Dipping Sauce:-

- (1) Simply whisk all the ingredients together and pour into a ramekin.

We made a bit of a ?Buffet Platter? with our and they were very good, if maybe a little filling! The rest we'll have as a side tonight?..