



bit spicy

# Malaysian Prawn Cakes

These tasty little morsels make the perfect canape, served with sweet chilli sauce, or a hotter variety if you prefer! As usual, we give you guidance as to the number of chillies to include, but they are equally delicious with a real kick as they are with none at all! You can make coconut cream by grating a block of solid coconut into boiling water to make a thick paste. **Makes 12, so serves 4 as a starter**

- 300g raw prawns, roughly chopped
  - 1 tbsp curry powder or garam masala
  - 2 cloves garlic
  - 1 small onion, roughly chopped
  - 1 tbsp grated ginger
  - 1 tbsp coconut cream
  - 2 tbsp chopped coriander
  - 1 tbsp soy sauce
  - 4 chopped fresh chillies (optional)
  - rice flour for binding and coating (or any flour will do if gluten is not an issue)
  - oil for frying
1. Place all the ingredients except the flour in a blender and pulse until smooth - unless you prefer some texture!
  2. Add a little flour to make a relatively dry consistency.
  3. Shape the mixture into 12 small patties and coat with more flour. Leave to chill.
  4. Heat some oil in a wok or pan to about 3cm depth and deep fry the patties in batches, turning once. They should need about 3 minutes on each side. Drain on kitchen paper and keep them warm in the oven. Alternatively cook them in an airfryer.
  5. Serve with chilli sauce.