

## **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)
- 1/2 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 will.
- (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?..