

## Asian-style Prawn Cakes

### Ingredients for 4 as a starter or up to 24+ canapés

700g raw prawns, shelled and de-veined  
2 large eggs, lightly beaten  
2 or 3 spring onions, finely chopped  
1 teaspoon Dijon mustard  
2 teaspoons lemon juice  
4 teaspoons hot, sweet chilli sauce  
1 teaspoon finely grated root ginger  
1 tsp black peppercorns freshly ground  
Pinch of salt  
150g dry breadcrumbs (Japanese Panko are best)  
3 tablespoons vegetable oil  
1 lime

Sliced spring onions, coriander leaves and sprigs of dill for garnish

### Method

- Blitz about a third of the raw prawns in a processor to a smooth paste and transfer to a bowl
- Add the remainder of the prawns roughly chopped into chunks along with the beaten eggs, chopped spring onions, ginger, mustard, lemon juice, chilli sauce, salt and pepper
- Mix in enough of the breadcrumbs to make the mixture hold together.
- Using your hands dampened with water, shape the mixture into 12 patties, about 60mm in diameter (or 24 + small ones approx. 25mm diameter if using for canapés)
- Roll the patties in the remaining breadcrumbs and lay out on a baking tray lined with baking paper.
- Cover with more paper and chill in the fridge for at least an hour. These may be prepared in the morning and kept refrigerated until needed for an evening service.
- To cook, simply heat a little oil in a large, non-stick frying pan and cook the cakes in batches for about 4 minutes on each side until golden brown all over.
- Finish with a few drops of lime juice and serve warm with a garnish of sliced spring onions, coriander leaves and sprigs of dill.