

Yukon Thai Potato Cakes

With Wasabi & Coconut Dressing

Richie's recipe from The Green, Tyne & Wear

www.sjf.co.uk

See other recipes from this restaurant group on www.heritage-potatoes.co.uk/recipes

INGREDIENTS

Makes 14 to 16

- 6 Yukon Gold Potatoes, (or Dunbar Rover 1936, Witchhill 1881, Arran Victory 1918, and Red King Edward 1916)
- 1tsp fresh coriander
- 1tsp fresh red chilli
- 1 garlic clove
- 1 small peice of fresh ginger
- 1tsp nam pla (fish sauce)
- 10tbsp Panko breadcrumbs
- 1 egg
- 5tbsp Plain flour
- Salt & Pepper



Coconut Dressing

- 1tbsp Mayonnaise
- 1tsp wasabi paste
- 1 tin of coconut milk

METHOD

Bake the Yukon Gold Potatoes. Whilst they are cooking prepare the Thai flavours. Chop the coriander finely, de-seed & finely dice the red chilli, peel & finely grate the fresh ginger & put the garlic through a press. Allow the potatoes to cool slightly then grate the potatoes into a bowl, add the coriander, chilli, garlic, nam pla , check to make sure flavours are right . Now shape into cakes 40g per ball.

Take 3 separate bowls, plain flour in 1, whisk the egg with a little milk in 2, panko breadcrumbs in 3.

Place the cakes in the flour first making sure the cake is covered shaking the excess flour off, now place in the egg mix, then into the breadcrumbs, now repeat the egg mix, then the breadcrumbs, place in the fridge for 40mins.

Take the mayonnaise add the wasabi paste and slowly add the coconut milk and mix with mayonnaise till you get the consistency off lightly whipped cream.

Deep fry the potato cakes at 150 degrees for about 6-8 mins making sure it is hot in the middle, if you want, you can shallow fry for about 10-15 mins turning regularly.

Place a thick swipe of the dressing on the plate and sit the cakes on top, garnish with some watercress & a wedge of lime.

ENJOY!