



THAI CHICKEN CAKES

<i>Ingredients</i>	<i>Equipment</i>
400 Grams Chicken or Pork Mince	Large Mixing Bowl
1 Tablespoon Finely Grated Ginger	Cup and Spoon Measures
2 Cloves Garlic Crushed	Garlic Crusher
1 Kaffir Lime Leaf finely sliced	Chopping Boards
1 Tablespoon Fish Sauce/Omit	Chef's Knives
1 Chilli	Grater
2 Tablespoons Cornflour/Gluten Free	Electric Fry Pan
2 Spring Onions finely sliced	Tongs and Spatula
½ Carrot Grated	Paper Towel
¼ Cup Chopped Fresh Coriander	Platter
Oil for Cooking	

*All spices used are Woolworths brand with no traces of nuts.

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

<i>What to do</i>

- 1. Get out all required equipment**
- 2. Weigh and measure ingredients**
- 3. Place the Chicken Mince into the large mixing bowl.**
- 4. Finely grate the Ginger and add to the mince.**
- 5. Finely slice the Kaffir Lime Leaf and add to the mince.**
- 6. Peel and crush the Garlic, add to the mince.**
- 7. Peel and grate the Carrot, add to the mince.**
- 8. Finely slice the Spring Onions, add to the mince.**
- 9. Chop the fresh Coriander, add to the mince.**
- 10. Add Fish Sauce, Chilli Sauce and the Cornflour to the mince and mix thoroughly with your hands, if the mixture is too sloppy add more corn flour.**
- 11. Heat the frypan and add some oil.**
- 12. Place heaped dessert spoons of the mince mixture into the heated oil. Allow to brown then turn.**
- 13. When cooked place on paper towel.**