

## THAI CHICKEN CAKES

<i>Ingredients</i>	<i>Equipment</i>
250 Grams Chicken 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	Chef's Knives
2 Teaspoons Chilli Sauce	Grater
1 Tablespoon Cornflour	Electric Fry Pan
2 Spring Onions finely sliced	Tongs and Spatula
½ Carrot Grated	Paper Towel
¼ Cup Chopped Fresh Coriander	
Oil for Cooking	

### *What to do*

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.