



### SNOWY'S ULTIMATE PICNIC

Anyone can make a picnic just by throwing in a few ham rolls into the basket, but Snowy's shows us how to impress with a *glamorous* picnic.

#### Snapper Cakes

*These are not your average Fish Cakes- There's no egg, no breadcrumbs, no crumbs, no batter- this is entirely fish + veggies! They make a great appetizer, and also work well on a shared table or picnic rug.*

- 500g skinless bonesless snapper fillets
- 100 g green beans
- 1 carrot, finely chopped
- 2 garlic cloves, finely chopped
- 1.5cm piece of ginger, finely chopped
- 1 lemongrass stem (white part only) – very finely chopped
- 2 Tablespoons sweet chilli sauce
- ½ bunch coriander, finely chopped
- ½ bunch basil, finely chopped
- 1 tablespoon caster sugar
- 10 drops fish sauce
- 2 Kaffir lime leaves, finely chopped
- Plain, all purpose flour for dusting

Put the fish into a food processor and process for 3 minutes, or until you have some even chunks. (do not over process as these cakes should have a bit of texture)

Transfer the fish to a bowl and add the chopped beans, lemongrass, sweet chilli sauce, coriander, basil, sugar, fish sauce, and kaffir lime leaves. Mix together thoroughly.

Take 1 tablespoon of mixture at a time, and use your hands to roll a neat ball. Flatten slightly with the palm of your hand and place on a tray. Repeat with the remaining mixture. You should have 16 balls in total. Cover with plastic wrap and refrigerate 1- 2 hrs.

Fill a deep-fryer or large heavy based saucepan 1/3 full of oil, and heat to 180oC. Lightly dust the snapper cakes in flour and deep fry them in batches, for about three minutes each, or until golden and crispy. Drain on paper towels. (You can also pan fry these snapper cakes lightly in oil, or cook on a BBQ plate for 2 minutes on each side until Golden and cooked through.)



Recipe by Steven Snow [www.fins.com.au](http://www.fins.com.au)

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