



# Russell Hobbs

25L AIR FRYER OVEN Recipe  
FUNCTION: Turbo Convection

## THAI FISH CAKES

**Temperature:** 200°C

Cooking Time: 46 minutes

Servings: 4

### INGREDIENTS

250g firm white fish fillets (hake, haddock or cod)	1 tbsp ground pepper
¼t cup corn flour	2 tbsp sweet chill sauce
2 tbsp fish sauce	1 egg, lightly whisked
1 tbsp salt	½ cup breadcrumbs
	5 tbsp vegetable oil

### METHOD

1. Place the fish into the bowl of a food processor and process until smooth. Add the salt, pepper, corn flour, fish sauce, sweet chilli sauce and egg, process until well combined.
2. Add bread crumbs to mixture (add more if the mixture is too wet).
3. Scoop up a small amount of the mixture in your hand, about the size of a golf ball and press it into a round cake and set it down on a clean plate.
4. Repeat the process until you have formed all of your fish cakes, 8 fish cakes can be made from this recipe Refrigerate for 10 minutes to firm up.
5. Coat the Russell Hobbs Air Fryer Oven basket with cooking spray and place fish cakes into it.
6. Bake the fish cakes using the “Turbo Convection” function for 10 minutes at 200 degrees.
7. Serve 2 per person, while still hot or once cooled down.

**Chef's tip:** It helps to rinse your hands every so often with cool water to prevent the mixture from sticking.