

# Shrimp Cakes with a Papaya Cream Dipping Sauce

## (serves 6)

### Ingredients:

6 large raw shrimp - deveined and shelled  
1 clove of garlic, finely chopped  
1 and 1/2 cups of panko breadcrumbs  
2 tablespoons of Thai Sweet chilli sauce  
2 eggs ( whisked)  
Pinch of salt and pepper  
1/3 cup of cilantro - finely chopped  
1 cup of vegetable oil for frying shrimp cakes

### Papaya Cream sauce:

1 cup of chopped Papaya, in cubes, skin and seeds removed  
1/2 cup of mayo  
1/2 cup of sour cream  
1 tablespoon of mirrin Japanese sauce  
1 tablespoon of soy sauce

### Salad greens:

2 cups of Arugula  
1 cup of baby spinach  
1/2 cup of finely chopped julienne carrots  
1/2 of thinly sliced cherry tomatoes

6 small bamboo skewers  
6 sprigs of cilantro

### Method:

- 1) Place in food processor the following, 6 raw shrimp, 1 clove of garlic, 1 and 1/2 cups of panko breadcrumbs, 2 tablespoons of Thai Sweet Chilli sauce, 2 eggs, pinch of salt and pepper, 1/3 cup of cilantro. Blend.
  - 2) Heat a non stick fry pan to med/high heat, add vegetable oil, enough to coat the bottom of the pan. To test heat drop a bit of shrimp mix in , if it turns golden, you're good to go. Place a table spoon size of shrimp mix into fry pan, cook for approx. 2 -3 mins on each side, or until golden brown, remove and place on paper towel to drain excess oil.
  - 3) To make the papaya sauce, place all the ingredients into a food processor - mix to an even consistency, remove and set a side.
  - 4) To assemble, place a mix of the salad greens on the centre of the plate, place a small dollop of sauce, then add two shrimp cakes per plate, add another dollop of sauce on top of the shrimp cakes, garnish with a sprig of cilantro, and hold cakes in place with bamboo skewers.
- Enjoy.

