

Instructions for making fish cakes with lolot leaves

Lolot leaf patties are a very simple and familiar dish to everyone. However, in this article you will change the familiar recipe and ingredients to get fish cake with lolot leaves.

The ingredients and preparation method are not too different when you use pork. The sweetness of the fish will increase the deliciousness of the lolot leaf patties. Let's see the fish cake recipe with lolot leaves in the article below.

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Ingredients: 500 grams of strabismus fish meat, lolot leaves, green onions, dill, chili pepper, garlic, purple onions, cashew oil, fish sauce, cooking oil, other spices. Spices can be adjusted according to taste.

Step 1:

We will wash the lolot leaves thoroughly and then cut off the stems to drain thoroughly. Remove the stem from the chili pepper, wash it and slice it. Peel the purple onion and garlic. Green onions will be cut into small pieces to mix with fish meat.



Step 2:

We will add fish meat, garlic, chili pepper, green onion, chopped dill, purple onion, 1 tablespoon cashew oil, 1/3 tablespoon MSG, 1/3 tablespoon seasoning powder, 1/3 tablespoon pepper, 2 tablespoons fish sauce, 1 tablespoon cooking oil in a blender and puree. Spices can be adjusted according to your preference.



Step 3:

Use a spoon to scoop the raw pork patty into the lolot leaves and then roll the lolot leaves from top to bottom lengthwise.



Step 4:

Add cooking oil to the pan and fry all sides until golden brown. Be sure to keep the heat low so that the fish meat cooks slowly without drying out the patties. You can grill it in an oil-free fryer, but you need to brush the surface of each patty with a little cooking oil.



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