

# Asian-Style Scup Fish Cakes

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**PREP TIME:** 30 mins

**COOK TIME:** 30 mins **SERVES:** 3



## MAIN INGREDIENTS:

6 Scup fillets  
½ teaspoon ground coriander  
½ teaspoon chili powder  
3 large eggs  
3 cups Panko bread crumbs  
1 cup flour  
½ cup red bell pepper, diced  
1 ½ Serrano pepper, diced, to taste  
1 shallot, diced  
½ cup water chestnuts, diced  
½ cup fresh cilantro, chopped  
¼ cup chives or green onion  
1 ginger slice  
2 tablespoons Ponzu sauce  
3 limes  
3 tablespoons vegetable oil

## POACHING LIQUID INGREDIENTS:

32 oz fish or vegetable stock  
2 celery stalks, sliced widthwise  
1 white onion, chopped  
2 bay leaves  
½ Serrano pepper  
7 ginger slices  
5 garlic cloves, crushed

## PONZU SAUCE:

½ cup fresh lime juice  
1 tablespoon rice wine vinegar  
½ cup soy sauce  
1 tablespoon sweet rice wine  
1 tablespoon brown sugar  
1 teaspoon ginger, minced  
Pinch red pepper flakes

## DIRECTIONS:

Add poaching ingredients into a pot and simmer for 15 minutes. Season heavily with salt and add cilantro stems and remaining lime if desired.

Season fish fillets with coriander, chili powder, and salt & pepper. Set aside. Mix together panko and 1 egg to create binding agent for the cakes.

In separate bowl combine peppers, shallots, onions, water chestnuts, lime juice, cilantro, ginger and ponzu sauce. Set aside in fridge.

Poach fish in stock for 5-8 minutes. Cool in fridge. Once fish is cool, add panko/egg mixture to vegetable mix, then gently fold in fish and form cakes. Let rest in freezer for 10 minutes.

In order, dredge cakes in flour, beaten eggs, and panko crumbs. Fry 4 minutes on each side in vegetable oil.

Serve with sauce and lime zest.

Recipe provided courtesy of the Commercial Fisheries Research Foundation.