

TURKEY CAKES WITH WASABI GUACAMOLE



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Photos: Luís da Cruz
Pure Restaurant



INGREDIENTS

- 600g minced turkey or chicken
- 2 medium eggs
- Salt and black pepper
- 1½ tsp ground cumin
- 3 tbsp chopped coriander
- 2 garlic cloves, peeled and crushed
- 3 tbsp chopped mint
- 30g spring onions
- Sunflower oil for frying
- 2 tbsp sweet chilli sauce
- 1 tsp mirin
- ½ tsp black sesame seeds

FOR THE WASABI GUACAMOLE

- 2 soft avocados
- 2 tbsp lime juice
- 2 tbsp wasabi paste
- Salt to taste

METHOD

Heat the oven to 180c/350F/gas mark 4 • In a large mixing bowl put the turkey, eggs, cumin, coriander, mint, garlic, spring onions, a teaspoon of salt and some black pepper • Mix together well and form in to about 12 patties • Heat two tablespoons of sunflower oil in a large frying pan • Fry for about four minutes turning once, until nice and brown on both sides • Finish off in the oven for about 10 minutes • While the turkey cakes are in the oven, make the guacamole • Mash the avocado with a fork and mix together with the lime juice, wasabi paste and half a teaspoon of salt • Mix the mirin and sweet chilli in a separate bowl and brush this over the turkey cakes as soon as they come out of the oven • Sprinkle the sesame seeds on top and serve with the guacamole on the side