



# Thai beefcakes with Wild Appetite Sweet Chilli Chutney

What is better to go with the [Wild Appetite Sweet Chilli Chutney](#) than some beautiful Thai inspired cakes. This low cost beef version is a beautiful starter or lunch item for any day of the week.

## Ingredients

- 500g Mince beef
- 1 Red onion, finely diced
- 3 Cloves of garlic, crushed
- 1 Lime zest and juice
- 1 Free range egg
- 75g Coriander, finely chopped stalks and leaves
- 2 Chillies (you can always add more if you want it hotter), finely chopped seeds in or out
- Canola oil for cooking
- 250ml [Wild Appetite Sweet Chilli Chutney](#)
- 50g Spring onions, sliced for garnish as in picture
- Salt and pepper to taste

## Method

Combine mince, red onion, garlic, lime juice and zest, 1 egg, coriander and the chillies  
Season with salt and pepper.

Shape into balls the press to make disk shapes.

Heat up a frying pan on medium heat and add the canola oil.

When hot add the beef cakes in a clockwise order so you know which one you put in first and cook until well coloured and cooked.

Will probably take about 4 minutes on one side and 1-2 minutes on the other.

When cooked serve the beefcakes with the [Wild Appetite Sweet Chilli Chutney](#) and a garnish of spring onions.

Enjoy!



Recipe by Executive Chef Kevin Bakeman