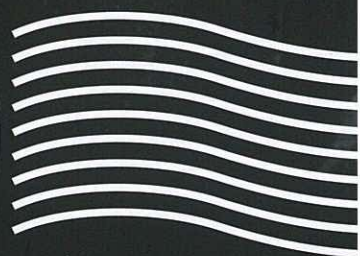


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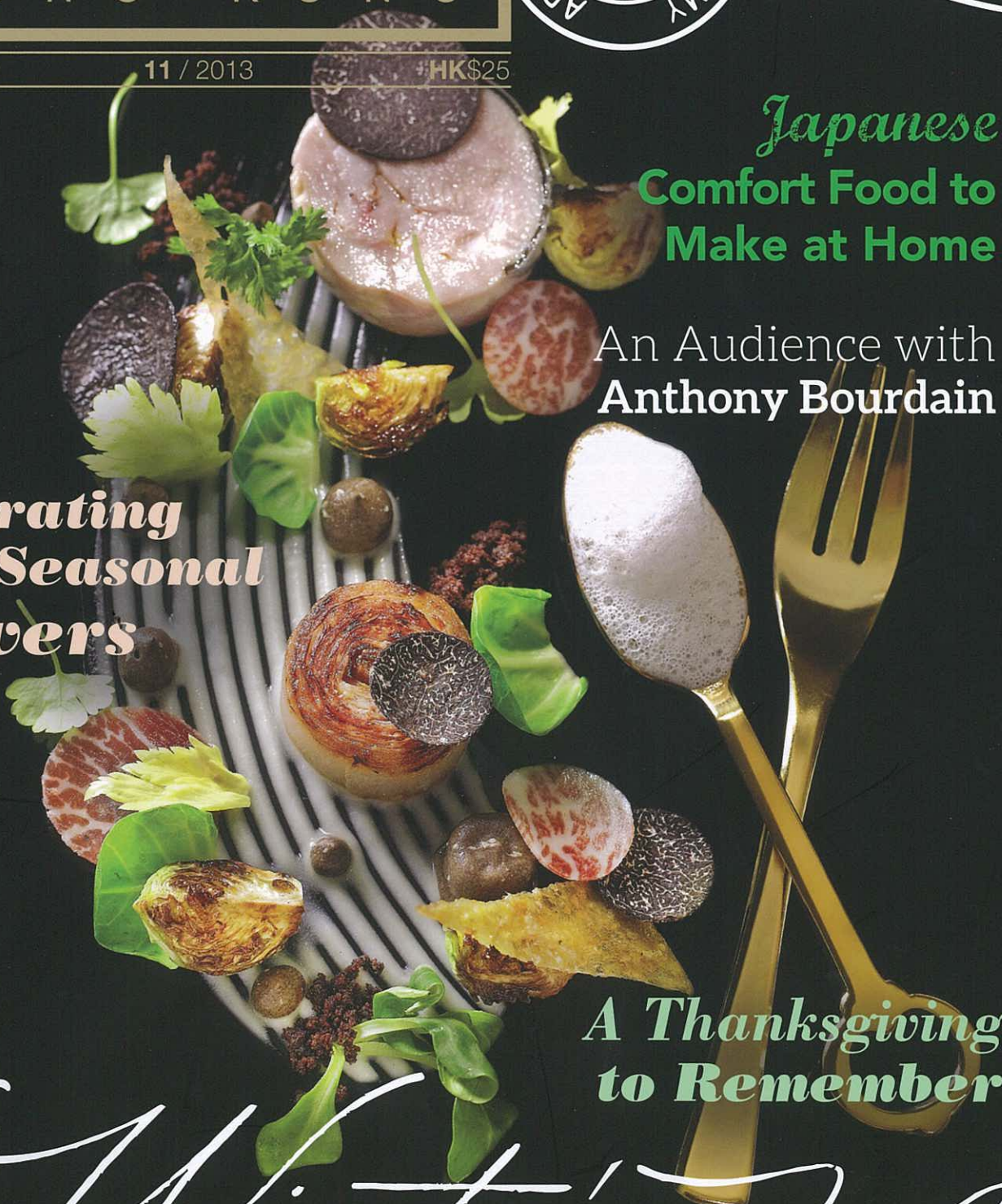
Japanese
**Comfort Food to
Make at Home**

An Audience with
Anthony Bourdain

**Decorating
with Seasonal
Flowers**

*A Thanksgiving
to Remember*

Winter's



Savory Seafood Cakes In Style



Grilled Thai Seafood Cakes

Health Benefits* ♡

Grilling instead of frying reduces the total oil content. Shrimp and cuttlefish are good low-fat proteins, and dace is a good source of dietary calcium. Shrimp also contain astaxanthin, a carotenoid that has anti-inflammatory, antioxidant properties and may even help lower risk of diabetes.

Time Required ⌚

25 Minutes

Simple Seafood With A Stylish Thai Twist

One of the signature Thai dishes is a deep-fried shrimp cake, crusted with breadcrumbs and bursting with succulent salty-sweet chunks of fresh, juicy shrimp. Served with appropriate spicy sauces and zesty lime, it becomes an appetizer to wow the most jaded palate. Unfortunately, the health-conscious among us cower in fear at the words "deep-fried". Luckily, with the German Pool Multi-Purpose Halogen Cooking Pot and the Professional High-Speed Food Processor, you can make these deliciously simple seafood cakes at home with easily half the calories. The powerful 30,000 RPM motor in the Professional High-Speed Food Processor makes easy work of dicing up shrimp, cuttlefish, and dace fish, and the Halogen Cooking Pot's high heat and excellent convection grills these Thai-inspired seafood cakes to golden perfection. Keep your tongue and heart happy with German Pool kitchen accessories – Your Ultimate Choice.



German Pool CKY-888
Multi-Purpose
Halogen Cooking Pot



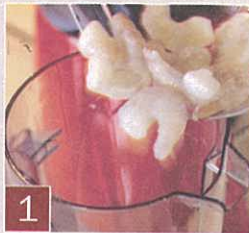
German Pool PRO-9
Professional High-Speed
Food Processor

Grilled Seafood Cakes

Ingredients 🍴

- Shrimp
- Cuttlefish
- Dace fish
- Corn starch
- Salt

* Related health tips mentioned are for reference only. Please consult your doctor / nutritionist for professional advice.



1

Peel and devein shrimp. Wash cuttlefish and dace. Place in German Pool Professional High-Speed Food Processor.



2

Using the "Pulse" function, process each ingredient separately into a loose paste.



3

Mix in corn starch and salt. Fold the paste together into small, round patties.



4

Place on high rack in German Pool Multi-purpose Halogen Cooking Pot. Grill each side for 10 minutes at 250-260 °C.

GERMAN POOL KITCHEN CABINERY & HOME APPLIANCES SHOWROOM

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