

Lemon Aioli from [Canadian Living](#)

Ingredients

- 1/2 cup light mayonnaise
- 1 clove garlic, minced
- 1 tbsp extra-virgin olive oil
- 1 tbsp lemon juice
- 1/4 tsp salt (I added a dash of pepper)
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- 1 dash hot pepper sauce, I used Sriracha hot sauce
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Preparation

Combine well, cover and refrigerate.

Pear Salsa

Ingredients

- 1 1/2 cup pears, diced
- 1/4 cup diced pickled red onions
- 1 fresh or canned jalapeno pepper, minced
- 1 tbsp. white wine vinegar
- 1 tsp. minced/grated ginger
- A sprinkle of finely chopped cilantro (or mint is probably nice too)
- Salt to taste

Preparation

Combine all ingredients in a bowl, cover and refrigerate.

Spicy Basa Fish Cakes by [Curtis Stone](#) (with [video](#))

Ingredients

- 500 grams Basa Fillets
- Zest Of 1 Lemon
- 2 tsp Olive Oil
- 1/2 Small Red Onion, finely chopped
- 2 tbsp Fresh Cilantro, finely chopped
- 1 tbsp Mayonnaise
- 1 Egg, lightly beaten
- 2 tsp Lemon Juice
- 1/2 tsp Paprika
- 1/4 tsp Cayenne Pepper

- 1/2 cup Dried Breadcrumbs (half for rolling)
- Vegetable Oil, for frying

Preparation

Preheat oven to 350F or 180C

Place basa fillets on a baking tray lined with baking paper. Sprinkle with half the lemon zest and season with salt and pepper. Drizzle with olive oil and cook in oven for 10-12 mins, until opaque and just cooked through, depending on the thickness of the fillet. Remove from oven and cool.

In a large bowl, combine red onion, coriander, mayonnaise, egg, remaining lemon zest, lemon juice, paprika and cayenne pepper. Mix until well combined. Break basa fillets into large flakes and add to bowl. Add **half** the breadcrumbs and season with salt and pepper. Mix gently until well combined.

Roll mixture into 8 balls, press into 1 1/2 cm-thick patties, roll the patties in the remaining breadcrumbs and place on a tray lined with baking paper. Cover and chill for at least 1 hr.

Heat enough oil to come up to 3mm in a large, heavy-based frying pan over high heat. Working in 2 batches, fry fish cakes for 4 mins on each side, or until browned. Drain on paper towels and keep covered with foil while cooking the second batch.