



## Tuna Patties

### For the filling

- 160g tuna
- 1 small, chopped onion
- 1 garlic clove chopped finely
- 1 chopped chilli
- Half teaspoon curry powder
- 1 tsp lime juice
- 2 tablespoons of desiccated coconut

### For the dough

- 200g plain flour
- 50g desiccated coconut
- 1 tablespoon of oil
- Warm water

1. Put tuna, garlic, chilli, curry powder and lime juice in a bowl and mix together
2. Add the tuna and coconut and mix until it becomes a sticky mixture
3. Put the flour, coconut, and oil into a bowl to make the dough. Add warm water gradually and bring the ingredients together with your hands until it makes a soft dough
4. Divide the dough into balls about 2-3cm diameter
5. Press the dough with your thumb in the centre and squeeze it to make a thin bowl shape
6. Fill it with the tuna mixture
7. Press the edges together to seal the dough around the mixture
8. Press with your palm to flatten it into a patty shape
9. Put the patties into a warm non-stick frying pan until the dough is golden brown on both sides and serve with salad