Clean fish and wash-down until fish cleaned and keep a side. In a wide-ranging mixing dish, turmeric powder, add red chilli, lime juice, coriander powder and salt as required. Sprinkling a tiny water to create a paste-like constancy and add the fish and blend well. Covering the masala on all edges of the fish and steep for at least 30 mints. Heat oil in a pan put the pieces of fish for fry and fry till the fish completely fry and change colour.

Oil for fry, Fish 5 to 6 pieces, [Red Chilli powder](http://www.bawarchi.com/glossary/red-chilli-ofjqm9bfdebei.html) 2 teaspoon, Coriander powder 1/2 teaspoon (not mandatory as per required), [Turmeric powder](http://www.bawarchi.com/glossary/turmeric-od1rVnigjbejd.html) 1/2 teaspoon, [Lime](http://www.bawarchi.com/glossary/lime-ofgloDahhicfj.html) juice 1 teaspoon, Salt as required.

Oil for fry, Fish 5 to 6 pieces, Turmeric powder 1/2 teaspoon, Lime juice 1 teaspoon, Coriander powder 1/2 teaspoon (not mandatory as per required), Salt as required, Red Chilli powder 2 teaspoon.