

Plaza Ambulthiyal Mallum

Ingredients :

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| Plaza canned fish | 1 can (425g) |
| Ground Ginger Garlic | 2 tspn each |
| Chopped Red Onions | 50g |
| Curry leaves | 1 strand |
| Ground Goraka | 30 g |
| Salt and pepper | to taste |
| Chopped green chilies | 4 nos |
| Scraped coconut | as required |
| Thunapaha powder | 1 tspn |
| Turmeric powder | 1/2 tspn |
| Oil | 2 tbsps |

Method :

Cut the plaza mackerel into four pieces and remove any bones. Now add the ginger garlic , red onions , curry leaves , goraka , turmeric, green chilies, salt and pepper along with 1/2 cup water and make a paste. Add the Plaza Mackerel to this and cook well. In a separate pan heat oil and add the scraped coconut, Thunapaha powder and Turmeric powder and mix well. Now add the Plaza Mackerel ambulthiyal prepared earlier into this mixture and mix well.

