

Captain Hot mix

Ingredients :

Captain Canned fish	200g
Half a loaf of bread	cut into small squares
Ground ginger garlic paste	as required
Chopped red onions and green chilis	as required
Curry leaves	1 strand
Rampe	1 strand
Crushed Chili	1 tspn
Renuka coconut milk	1/4 cups
Oil	2-3 tbspn
Finely chopped leeks	50g

Method :

Flake the Canned fish. Heat oil in a pan and temper the ginger garlic , curry leaves , onions , green chils, rampe. Add the crushed chilies and the coconut mil to the mixture.

Now mix the bread pieces into it and stir well then sprinkle the leeks over and let it cook.

Serve while hot.