



FISH CURRY

Indian Food - Andhra Pradesh - NonVeg-Main

Estimated Times:

Main Ingredient : Fish



Ingredients

- | | | |
|-----------|----------|-----------------------------|
| 1 | tsp | Chili powder |
| 2 | cup | Coconut milk |
| 6 | number | Curry leaves |
| 1 | tbsp | Finely grated fresh ginger |
| 2 | clove | Garlic, finely sliced |
| 1 | tbsp | Ground coriander |
| 2 | tsp | Ground cumin |
| 1/2 | tsp | Ground fenugreek |
| 1/2 | tsp | Ground turmeric |
| | to taste | Lemon juice |
| 1 | number | Medium onion, finely sliced |
| 2 | tbsp | Oil |
| | to taste | Salt |
| 500 grams | | sea fish |

Directions

Wash fish well.

Cut them into serving pieces.

Heat oil and fry the curry leaves until slightly brown.

Then add onion, garlic and ginger and fry until onion is soft and golden.

Add all the ground spices and fry, stirring, until they smell aromatic.

Add coconut milk and salt and bring to the boil, stirring.

Simmer uncovered for 10 minutes.

Then put in the fish.

Ladle the liquid over it and simmer until fish is well cooked.

Remove from heat and stir in lemon juice to taste.

Recipe Tips

Serving Ideas



Copyright @ 2007 **Sand Software Solution Private Limited**. All rights are reserved