

MACHALI NARIYAL MASALA (a delicacy from southern India)

Preparation time 30 mins
Cooking time 20 mins



Ingredients

Mix seafood- 100gm
Chopped onion-1no.
Ginger garlic paste- 2 teaspoons
Coriander powder-1 teaspoon
Roasted cumin powder- ½ teaspoon
Chilli powder- ½ teaspoon
Turmeric powder-1 teaspoon
Fresh green chillies (slit)- 1no.
Tomato paste-2 table spoon
Tamarind pulp- 2 table spoon
Coconut milk- 40 ml
Fish stock- 40 ml
Salt- to taste
Garam masala powder- a pinch
Oil- 50 ml
Fresh chopped coriander-20 gm

Garnish

Ginger julienne
fresh chopped coriander
Fried dry red chillies

Method

1. Apply little turmeric powder and salt to the sea food.
2. Fry them a little but don't cook more than half and keep aside
3. Heat a frying pan and add oil
4. Fry the chopped onions till golden brown
5. Add the ginger garlic paste, slit green chillies and the powdered spices
6. Mix the tomato paste, tamarind pulp and the seasonings
7. Add the fish stock and the fried fish
8. Pour in the coconut milk and simmer till the gravy gets little thick and the fish gets cooked completely.
9. Finish by sprinkling a pinch of garam masala and fresh chopped coriander leaves.
10. Serve hot with a fried dry red chilli on top

Goes well with rice and a lime wedge on side

