

# Malvani Fish Curry

by Satyen's Food Blog



30 mins



4

A flavoursome, delicious, fish curry. Perfectly spiced for that delicious 'just one more mouthful' effect.

## Ingredients

- 500g king fish (surmai)
- 3-4 cups of coconut flakes
- 2 onions chopped
- 4-5 dried chilies
- 1 tomato chopped
- 1 tsp. roast cumin seeds (ground)
- 2 tsp. roast coriander seeds (ground)
- A pinch of turmeric powder
- 1 tbsp. tamarind pulp
- 6-7 black peppercorns

## Method

1. Mix the coriander, cumin and turmeric and cover fish in spice mix.
2. Grind onion, coconut and peppercorns in to a coarse paste.
3. Add tomato, coconut paste and 2 cups of water to pan. Cook for a minute on a high flame (bring to boil).
4. Add fish and tamarind pulp. Let simmer for 5-6 minutes.
5. Serve with steamed rice.