

FRIED FISH

INGREDIENTS

- 1 kg. Hake cutlets
- 1 tbs. green chillies
- 2 tbs. crushed garlic
- 2 tbs. lemon juice
- ½ tsp. tumeric powder
- 1 tbs. dhana
- 1 tbs. jeeru
- 1 tsp. red chillies

METHOD

Mix all ingredients together and marinate.

Before frying the fish, wipe out excess masala. Fry fish in shallow oil on low. Once fish is fried, keep aside.

In a small pot add :-

- 1 grated onion
- 2 grated tomatoes
- leftover uncooked masala from fish
- ¼ cup aamli water]
- 2 tbs. oil

Cook the above.

Layer lettuce leave in casserole. Layer fried fish over. Pour masala over the fish and then garnish with dhania. Slice cucumbers around the casserole with slices on lemon.

Serve with rotis.