

Ingredients

Quantity:	Measure:	Ingredients:	Description:
1/2	Inch	Ginger (Adhrak)	to make paste
1/2	Tablespoon	Kuskus - poppy seeds	to make paste
7	Nos.	Cashew Nuts	to make paste
1/2	Nos.	Coconut Desiccated	to make paste
1/2	Teaspoon	Turmeric Powder	to make powder
2	Teaspoon	Chilly Powder, Red	to make powder
2	Teaspoon	Coriander Powder	to make powder
1	Teaspoon	Jeera Powder	to make powder
6	Flakes/Cloves	Garlic (Lason, Losun)	
2 - 4	Nos.	Fish, general	Wash and cut i
5	Tablespoon	Cooking Oil	Fry the fish pie
	As Required	Cooking Oil	for frying masa
2	Medium	Onions	Chopped fine,
1/4	Teaspoon	Asafetida (Hing)	Add
1/2	Teaspoon	Jeera (Cumin Seeds)	Add
1	Tablespoon	Milk Cream (Malai)	Add
	As Required	Salt	for taste

Method

Grind 1 ginger 1/2 tbsp poppy seeds 7 cashewnuts 1 /2 dry coconut into a fine paste.

Mix 1 /2 tsp turmeric powder 2 tsp red chilli powder 2 tsp coriander powder 1 tsp cummin seeds powder

Wash and cut the fish in pieces. Wipe dry the fish pieces with a kitchen towel.

Heat oil in a frying pan. Fry the fish pieces and keep aside.

Heat 1 tbsp oil in a pan. Fry onion till it turns golden brown

Remove and keep aside. For the remaining oil in a pan, add asafoetida and cummin seeds.

When seeds splutter, put the paste and allow it to simmer for 2-3 minutes adding 2tbsp water.

Also add the mix powder and salt.

Fry on slow flame till oil starts showing on top

Simmer for another 3 to 4 minutes. Put the fried fish pieces.

Add cream and mix well. Cook for 2 to 3 minutes

Serve hot.