

Fried Fish in Coconut

Written by Ruth Isaac

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Ingredients

1 kg sliced fish (seer, salmon, pomfret or any other). Wash and drain. Marinade in 1 1/2 tbsp. Kundapur fish masala (chilli powder, vinegar and salt) for 15 minutes. Roll in sooji and deep fry. Drain and keep hot while preparing the coconut gravy.

Coconut Gravy:

250 ml coconut milk; 2 sliced onion; 2 sprigs curry leaves; 1 garlic minced; 1/2 inch ginger minced; 1 tbsp oil; 2 green chillies slit; 1/2 tomato, chopped; 1 cup water; pinch turmeric and salt to taste.

Method

Boil the water, 1 sliced onion, ginger and garlic, tomato, green chillies and turmeric with salt to taste for a minute. Lower flame and add the coconut milk. Bring to simmer and remove from fire. Add the fish and seasoning. Serve hot with white rice. Guaranteed to get over within minutes.

Season the curry leaves and 1 sliced onion till brown in the oil.