

Ingredients

	Quantity:	Measure:	Ingredients:
	1	units	Surmai
1.5		Nos	Coconuts - fresh.
2		Tablespoon	Coriander/Dhania
6		Flakes/Seeds/Cloves	Garlic
2		Inch	Ginger
4		Medium	Chillies Green
A		Few	Pepper Corns
3		Tablespoon	Vinegar
Half		Teaspoon	Turmeric Powder
1		Medium	Onion
3		Tablespoon	Rice, Raw

Method

Grate the coconuts, and add to the flakes, washed raw rice, and coriander, and grind, and extract the thick juice first, and then the think juice, and keep aside.

Grind, ginger, green chillies, garlic, pepper corn.

Slice the onions, and sauté them in a little oil. Add the ground masala, and turmeric powder and fry for sometime. Then add the thick juice. Boil well. Then add the thin juice and boil. Taste and add salt and vinegar, the fish cut into slices, and cook for a few minutes.