



Ingredients

Quantity	Measure	Ingredients	Description
800	Grammes	Fish, general	For boiling. (
2	Nos	Onions	
4	Nos	Chillies, Green	
1	Pinch	Pepper Powder	
1	Pinch	Garam-Masala	powder
1	Few	Mint Leaves (Pudina)	
4	Tablespoon	Ghee	or oil.
2	Nos	Eggs	
1	Teacup	Bread Crumbs	

Method

Boil the fish: with a pinch of salt, and turmeric powder till well cooked. Remove it from the fire, after it is cooked, and keep the fish on a plate, and remove the flesh, and discard the fish bones.

Mince 2 onions, 4 green chillies and add them to the fish flesh, and then add the pepper and [Garam masala](#) powder. Mash the fish with the onions and chillies into a fine paste. Add the mint leaves cut into fine bits, and blend them well with the fish paste.

Beat the two eggs into a fine lather. Form cutlets of the fish paste, apply the beaten eggs on the cutlet, and roll them in bread crumbs and fry them in ghee well heated in a flat frying pan.