

Fish Cutlet Recipe

Written by Friends' Contribution

Sunday, 12 June 2016 00:00 - Last Updated Sunday, 12 June 2016 11:56

Ingredients

Quantity	Measure	Ingredients	Description
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Method

- Wash, clean and cut fishes into small pieces.
- Apply red chilly powder, turmeric and salt on each of the pieces and cook in little water.
- Drain all the water and mash the fish. Remove any bones.
- Mix onion, green chilly, ginger, and garlic in a blender and grind coarsely.
- In 2 tbsp of heated oil, add the coarsely ground paste and sauté till the raw smell

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evaporates.

- Add mashed fish, salt (if required) and black pepper powder.
- Mix all the Ingredients: well and make small balls out of this mixture.
- Beat the two egg whites in a bowl.
- Dip the spicy fish balls into the egg white and roll them over the bread crumbs so that they are evenly coated on all sides.
- Deep fry the balls in heated oil till they become golden brown in color.
- Garnish with onion rings and lemon wedges and serve.