

Sandwiches Fish Paste

Written by Mother's Touch



Ingredients

Quantity	Measure	Ingredients	Description
	As Required	Bread Slices	For sandwich
1	Nos	Shark - Thato	Cut and Clean
A	Little	Salt	To Taste
A	Little	Garam-Masala	Grind with F
4	Flakes	Garlic	Grind with F
1	Piece	Ginger	Grind with F
4	Medium	Chillies, green	Grind with F
2	Tablespoon	Mayonnaise	Blend with F

Method

Cut and clean the fish, or any other fleshy fish, and cook in a little salt and water. When cooked and cooled, grind the fish in a Mincer and make a fish paste. Add the green chillies in the ground mixture and continue. Add a little water, so soften the paste. Put the other ingredients and grind. When the paste is ground, Cook the paste on a small fire. When cooked, put the mayonnaise and blend for a short while with a spoon and add the salt and Garam masala powders, and give it a few turns of the spoon, till all ingredients are blended. Taste it, If you need it slightly sour, add juice of lime or vinegar to taste.

Spread the paste on bread slices, and make sandwiches.

Bottle the paste, and keep it in the refrigerator.

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