



Ingredients

Quantity	Measure	Ingredients	Description
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Method

- Wash, clean and cut the shark fish, into smaller pieces after skinning the shark. (If you can ask the fish monger to skin the shark it would be nice.)

Boil the fish, with a little salt and sufficient water. When cooked, drain the water, and remove the fish, and separate the flesh from the bones, and keep aside.

Sprinkle red chilly powder, turmeric and salt on fish - mix chopped onion, green chilly, ginger, and garlic and mash with hand and blend these ingredients with the fish.

In heated oil, fry this fish mixture and sauté till the raw smell evaporates.

Add salt (if required, after tasting the cooked fish) and black pepper powder. Add a little vinegar if so desired.

Mix all well and make small flattened balls out of this mixture.

Beat the egg whites in a bowl. Dip the fish cutlets into the egg white and roll them over the bread crumbs so that they are evenly coated on all sides.

Fry the flattened cutlets in a pan with hot oil on both sides, till they become golden brown in color.