

Malay Fish Curry



Step 1 - Fish Pre-Preparation

- ☐ Take 4 pieces of Fish. Wash and clean it with turmeric and salt for 2-3 times .
- ☐ Make a slit spaced equally in both side.



Step 2 - Making Tamarind Juice

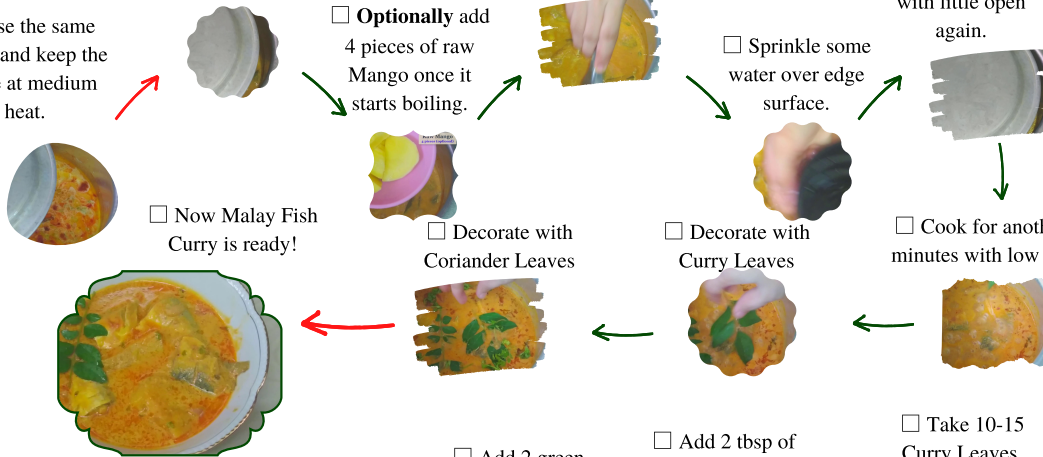
- ☐ Take a small ball of Tamarind.
- ☐ Add water to it.
- ☐ Squeeze it together.
- ☐ Extract tamarind Juice.



Ingredients for Malay Fish Curry

- Fish ☐ 4 pieces
- Tamarind Juice ☐ 1/2 cup
- Coconut Milk ☐ 2 cups
- Coriander Powder ☐ 2 tsp
- Red Chilly Powder ☐ 3 tsp
- Turmeric Powder ☐ 1/4 tsp
- Salt ☐ As needed
- Onion ☐ 1 sliced
- Tomato ☐ 1 chopped
- Green Chilly ☐ 2 [slit]
- Coriander Leaves ☐ 2 tbsp
- Curry Leaves ☐ 10-15 Leaves
- Raw Mango ☐ 4 medium pieces
- Oil ☐ 4 tbsp
- Water ☐ As needed

- ☐ Cover the lid but not completely to avoid overflow. Cook for 10 to 15 minutes.
- ☐ Use the same vessel and keep the flame at medium heat.
- ☐ Optionally add 4 pieces of raw Mango once it starts boiling.
- ☐ Scrap the edges.
- ☐ Sprinkle some water over edge surface.
- ☐ Cover the lid with little open again.
- ☐ Cook for another 5 minutes with low heat.
- ☐ Now Malay Fish Curry is ready!
- ☐ Decorate with Coriander Leaves
- ☐ Decorate with Curry Leaves



Step 4 - Making Malay Fish Curry

- ☐ Add 1 medium chopped Tomato
- ☐ Add 2 green chilly with slit.
- ☐ Add 2 tsp of Coriander Leaves.
- ☐ Take 10-15 Curry Leaves.
- ☐ Add those Curry Leaves.
- ☐ Add all the prepared Fishes.
- ☐ Add 2 tsp of Red Chilly Powder.
- ☐ Add 4 tbsp of Oil.
- ☐ Lets get ready for next process.
- ☐ Add 1/2 cup of Tamarind Juice.
- ☐ Add 2 cups of Coconut Milk in a vessel.
- ☐ Add 1/4 cup of water.
- ☐ Add salt as needed.
- ☐ Add 1 medium sliced Onion.
- ☐ Add 1/4 tsp of Turmeric Powder.
- ☐ Add 1 tsp of Red Chilly Powder.
- ☐ Add 2 tsp of Coriander Powder.

Step 3 - Curry Pre-preparation



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