

Ingredients for Prawn Cutlet

- Prawn ☐ 1/2 cup
- Turmeric Powder ☐ 1/4 tsp
- Chilly Powder ☐ 1/2 tsp
- Salt ☐ As needed
- Water ☐ 2 tbsp
- Roasted Gram ☐ 1 tbsp
- Fennel Seeds ☐ 1 tsp
- Cinnamon ☐ 1 inch sized
- Coconut ☐ 1/4 cup
- Green Chilly ☐ 2 [roughly chopped]
- Medium Onion ☐ 1 [roughly chopped]
- Oil ☐ 3 tbsp

Step 1 - Prawn Pre-preparation



- ☐ Take 1/2 cup of skin removed and cleaned prawn in a pan.



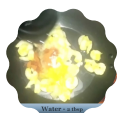
- ☐ Add 1/4 tsp of turmeric powder.



- ☐ Add 1/2 tsp of chilly powder.



- ☐ Add salt as per your preferred level.



- ☐ Add 2 tbsp of water and mix well.



- ☐ Cook for 5-6 minutes at medium heat till the water drains.



- ☐ Turn off the flame and keep the cooked prawn aside.

Step 2 - Cutlet Pre-preparation



- ☐ Take a mixie jar and add 1 tbsp of roasted gram.



- ☐ Add 1 tsp of fennel seeds.



- ☐ Add broken pieces of 1 inch-sized cinnamon.



- ☐ Grind into a fine powder and keep the powder in another vessel.



- ☐ Take 1/4 of coconut in the mixie jar again.



- ☐ Grind that to a coarse mixture.



- ☐ Add the cooked prawn to the mixture.



- ☐ Add 2 roughly chopped chilly.



- ☐ Add one medium roughly chopped onion.



- ☐ Add salt as per your preferred level.



- ☐ Grind it without water to make a coarse mixture.



- ☐ Now add little water and grind it to get a fine paste.



- ☐ Add this paste with early made fine powder.



- ☐ Knead it well to get a dough to make prawn cutlets.

Step 3 - Making Prawn Cutlet



- ☐ Add 3 tbsp of oil in a frying vessel. Keep the flame at low heat.



- ☐ Make small dough balls that is flattened.



- ☐ Fry both sides then and there until you see the golden brown.



- ☐ You can fry many pieces at a time that depends on your frying vessel.



- ☐ Turn off the flame as the prawn cutlets are ready for serving!

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