



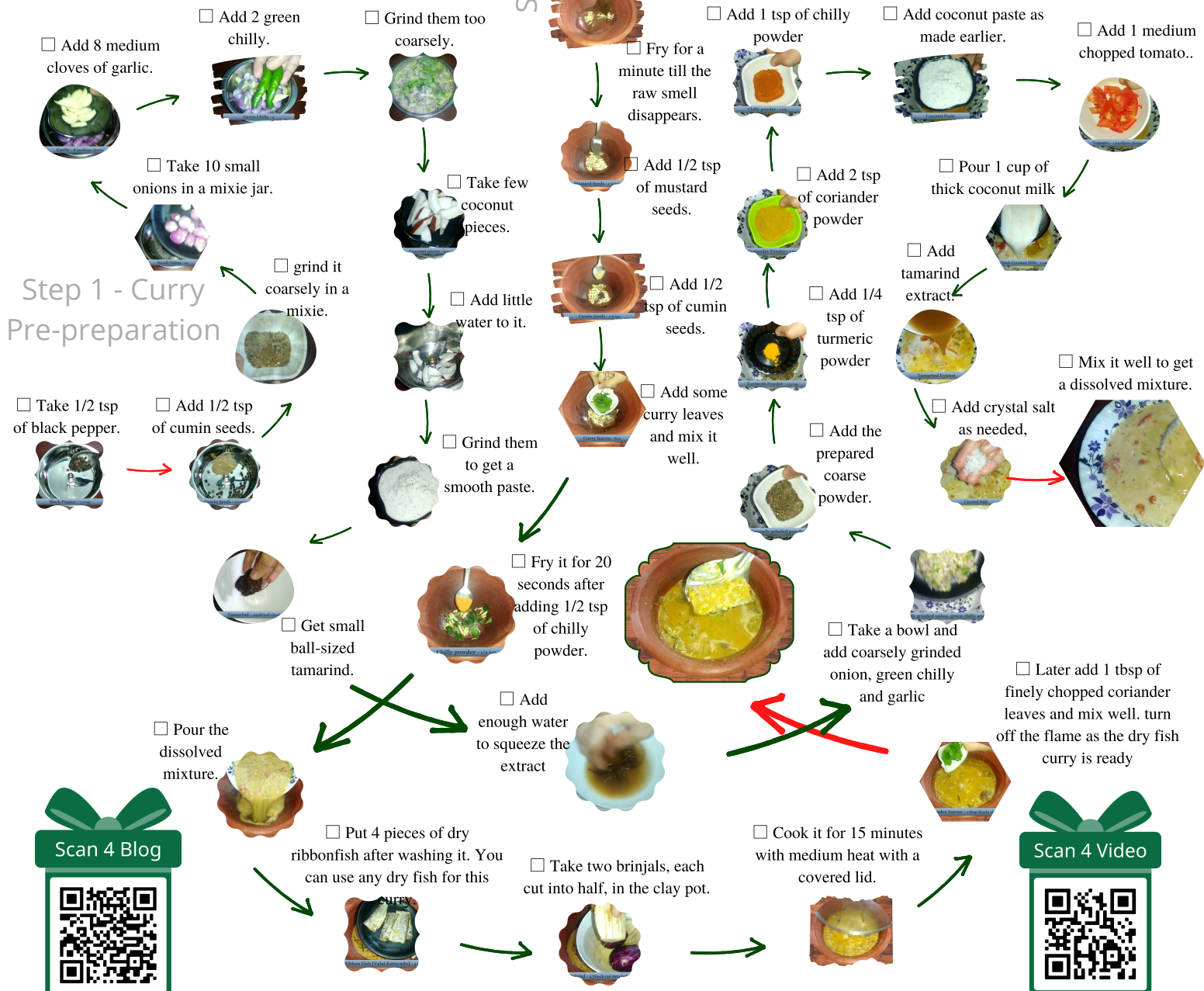
## Ingredients for Curry Pre-Preparation

- Black Pepper ☐ 1/2 tsp
- Cumin Seeds ☐ 1/2 tsp
- Onion ☐ 10 [Small]
- Garlic ☐ 8 medium cloves
- Green Chilly ☐ 2
- Coconut pieces ☐ few
- Tamarind ☐ Small ball-sized
- Turmeric Powder ☐ 1/4 tsp
- Coriander Powder ☐ 2 tsp
- Chilly powder ☐ 1 tsp
- Tomato ☐ 1 medium chopped
- Thick Coconut Milk ☐ 1 cup
- Crystal Salt ☐ As needed

## Ingredients for making dry fish curry

- Oil ☐ 1 tbsp
- Crushed Garlic ☐ 5 small cloves
- Mustard Seeds ☐ 1/2 tsp
- Cumin Seeds ☐ 1/2 tsp
- Curry leaves ☐ few
- Chilly Powder ☐ 1/2 tsp
- Dry Ribbon Fish ☐ 4 pieces [Valai Karuvadu]
- Brinjal ☐ 2 [Each cut into half]
- Coriander leaves ☐ 1 tbsp finely chopped

## Step 2 - Making Dry Fish Curry



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