

## **Dry Fish Curry**



•					•
Ingredients for Curry  Black Pepper Cumin Seeds Onion Garlic Green Chilly Coconut pieces Tamarind Turmeric Powder Coriander Powder Chilly powder Tomato Thick Coconut Milk Crystal Salt	1/2 tsp 1/2 tsp 10 [Small] 8 medium cloves 2 few Small ball-sized 1/4 tsp 2 tsp 1 tsp 1 medium chopped 1 cup	- Making Dry Fish	Roast the dry fish on direct flame.  Ing pour 1 tbsp f oil in a clay pot and keep the flame at nedium heat  Add 5 mall cloves of crushed garlic		☐ 1/2 tsp☐ 1/2 tsp☐ few☐ 1/2 tsp☐ 4 pieces [Valai Karuvadu]☐ 2 [Each cut into half]
☐ Add 2 grachilly.	Grind them too coarsely.	√ min	Add 1 tsp power a nute till the aw smell isappears.	•	coconut paste as de earlier.
☐ Take 10 small onions in a mixie jar.	☐ Tak	e few nut	Add 1/2 tsp of mustard seeds.	$\square$ Auu Z tSD	Pour 1 cup of nick coconut milk
	-mixie	et a	Add 1/2 lsp of cumin seeds.  Add some curry leaves and mix it well.	tamar  Add 1/4  tsp of turmeric powder  Add the prepared coarse	ind
□ Pour the dissolved	Get small ball-sized tamarind.	Fry it for 20 seconds after adding 1/2 tsp of chilly powder.		□ Take a bowl a add coarsely grimonion, green chiand garlic	ded lly
Scan 4 Blog	☐ Put 4 pieces of dry ribbonfish after washing it. Yo can use any dry fish for this	L Lake two bru	njals, each with	ook it for 15 minutes medium heat with a covered lid.	Scan 4 Video
				kate your	Taste ななななな