

### Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	1	Large	Pompfret - White	Clean, a
5-6		Large	Chillies Kashmir	Rechand Masa
1		Stalks	Cinnamon (Dalchini)	Rechand Masa
1		Teaspoon	Cloves (Lavang)	Rechand Masa
1		Teaspoon	Pepper Corns	Rechand Masa
1		Tablespoon	Ginger Garlic Paste	Rechand Masa
		As Required	Goan Toddy Vinegar	Rechand Masa
1		Teaspoon	Jeera (Cumin Seeds)	Rechand Masa
		As Required	Cooking Oil	for frying
2		Medium	Onions	chopped
2		Medium	Tomatoes	chopped
1		Teaspoon	Lime Juice	for marinade
		As Required	Salt	for marinade
1		Teaspoon	Turmeric Powder	for marinade

### Method

1. Blend all the ingredients for rechad masala.
2. While the mixture is being ground, add spoonfuls of Goan toddy. The mixture should be thick.
3. Take oil in a deep frying pani and fry the ground masala.
4. Add chopped onions and tomatoes to the mixture and fry the mixture till the onions and deep brown, and fully fried.

5. Marinade pomfret in lime juice, salt and haldi.
6. Stuff the fried masala into the stomach of the pomfret, slitting it with a knife and fry it on low flame.
7. Spread some left-over rechad masala and serve.