

Ingredients View in 1024x768 screen resolution

Quantity	Measure	Ingredients	Description
2	Nos	Chillies, Green	For Mince masala
4	Nos	Chillies, Green	For grinding
1	Nos	Coconut	To extract juice.
A	Few	Coriander Leaves (Kothimbir)	for garnishing
6	Flakes	Garlic	For Mince masala
2	Teaspoon	Ghee	for seasoning
1	units	Ginger	For mince masala
1	units	Ginger	For grinding
1	Medium	Onion	For grinding
3	Nos	Onions	For Mince masala
A	Little	Salt	to taste
1	units	Surmai	Also called "Seer fish"
1	Little	Tamarind	For grinding
2	Nos	Tomatoes	For Mince masala
1	units	Turmeric/Haldi	For grinding
A	Little	Vinegar	to taste

Method

Fish: Wash, cut and clean the fish.

Grind the masala from ingredients set aside for grinding.

Mince masala, from ingredients set aside for minced masala.

Grind coconut and extract [thick and thin juice](#).

Warm the ghee in a pot and fry half onion sliced, then add the thin coconut juice, ground and sliced masala. When the onion is soft put the fish, after five minutes add the thick coconut juice, salt and vinegar to taste. Boil for five more minutes.

Note that thick coconut juice tends to curdle, if boiled too long. The fish too splinters if over cooked. If the masala is not cooked properly, it will taste raw, therefore, before adding fish and the thick juice, the curry should boil thoroughly and should be tasted for saltiness and sour taste.