

Bombil Chutney

Written by Mother's Touch



Ingredients

Quantity:	Measure:	Ingredients:	Description:
8	units	Dried Bombil	Roast on
2	Medium	Onions	Mince
3	Flakes/Seeds/Cloves	Garlic	Grind
Half	units	Coconut Copra	Grind
Half	Teaspoon	Turmeric Powder	Grind
2	Teaspoon	Chillies Red Dry	Grind
1	Tablespoon	Dalda (Vegetable Ghee)	Brown all

Method

On a heated skillet, roast the dry bombils (a fish available in the coastal seas off Mumbai/Bombay), remove its bones, and make small bits of the fish.

Make mince of 2 onions.

Grind garlic and copra (sun dried cocoanut kernel), with the paste made of chilly and turmeric

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powders.

Mix masala and Bombay duck pieces and pound lightly. Brown the minced onions in a little oil or dalda and add all the ingredients till they are well browned.