

## Goan fish curry

Preparation time 30 minutes

1 t spoon turmeric powder  
1 t spoon cumin seeds  
2 table spoons corriander seeds  
2 table spoons ginger garlic paste or roughly chopped  
3 table spoon tamrind juice  
5 peppercorns  
4 dried red chillies (increase the number for personal preference)  
100ml of water  
Mix the above ingredients in a blender till a smooth paste

Heat 2 table spoon oil in a pan  
Add 1 medium sized onion finely chopped  
1 t spoon of salt  
Add the blended mix and stir well for 1 minute  
Add 200 ml water and bring to boil  
Add the fish slowly one at a time  
Cook with a lid on for 5 minutes.  
Add three green chillies cut horizontally  
Turn the heat off and let it stand for a couple of minutes  
Serve with rice, pickle, green salad and **Rechado\*\*** fish

### **Rechado Masala\*\***

15 red chillies  
15 cloves of garlic  
2 inches ginger roughly chopped  
1 t spoon cumin seeds  
5 cloves  
2 inches of cinamon  
1 t spoon turmeric  
150 ml white wine vinegar (add more if required until smooth)  
1 medium sized onion roghly chopped and fried in a table spoon of oil  
Half a t spoon of salt  
1 table spoon sugar  
Mix the above ingredients in a blender till a smooth paste  
Store in he fridge. Shelf life upto six months\*\*\*

**Note:** Add all the ingredients in a bowl and set aside for an hour

**To increase it's shelf life, use only vinegar. No contact with water\*\*\***