

We?re trying to avoid all the general Take Away Indian recipes and go for some slightly unusual ones. As 2/3 on the Indian sub-continent is surrounded by sea it?s not unrealistic for us to find quite a few Fish recipes.

Fish dressing ingredients:-

2 Fish Fillets with the skin on. We used Cod
1 Tsp of Turmeric
½ Tsp of Chilli Powder
1 Tsp of fresh Ginger, grated
1 Tsp of Lemon Juice
1 Tsp of ground Coriander
1 Tsp Cumin
1 Tsp of Olive Oil
½ Tsp of Asafoetida
½ Tsp of Salt

Coating Ingredients:-

4 Tbsp of Gram Flour
1 Tsp of Rice Flour
½ Tsp of Salt
½ Tsp of Turmeric
1 Tsp of Garam Masala
1 Egg, beaten

Oil to fry

Method:-

(1) Combine the Turmeric, Chilli Powder, Ginger, Lemon Juice, Ground Coriander. Cumin, Salt and Asafoetida in a bowl.
(2) Dry the Fish with kitchen roll and swear both sides with the spice mix.
(3) Set aside for 15 minutes to allow the fish to take on the flavours.
(4) Combine the dry ingredients for the coating.
(5) Heat the Oil in a large frying pan.
(6) Dip the Fish in the Egg and then cost in the spiced flour fix.
(7) Fry the Fish for 3 minutes then turn over and fry for a further 2 minutes.
(8) Drain of kitchen paper before serving.

Obviously we have to distort this recipe dreadfully and add chips, dips, foraged Pine Bolete Bhaji and an Indian style Colslaw?...