

# CLAMS MASALA WITH KUNBI SHELLFISH MASALA

What you need;

- Clams (Tisryo): 300g
- Onion: 1 large
- Fresh grated coconut: 1 cup
- The Women of Goem Kunbi Shellfish masala: 2-3 tbsps
- Green Chillies (optional): 2
- Coriander leaves for garnish
- Salt to taste
- Cooking oil (coconut oil is traditional, but you can use any oil)



1. Clean the mussels.



2. Finely chop the onions.



3. Heat 2-3 tbsps of oil in a pot.



4. Add the onion.



5. Saute until they become soft.



6. Add the Kunbi Shellfish masala.



7. Mix well and fry for a minute under low flame.



8. Add half a cup of water, mix well.



9. Cook for 2-3 minutes.



10. Add the grated coconut.



11. Mix thoroughly with the onion and masala.



11. Fry for 3-4 minutes.



12. Add the clams into the mix.



13. Stir well to coat the clams with the gravy.



14. Add half a tsp of salt.



15. Mix thoroughly.



16. Stir until the water reduces to semi dry.



17. Cook covered for another 10 minutes.



18. Switch off the flame. The gravy should be almost dry.



19. Add the coriander leaves.



20. Stir it into the gravy.



21. Serve hot with rice or roti.



## Kunbi Shellfish 80g

This is an unique masala mainly for shellfish from the Kunbi tribe, believed to be the original inhabitants of the Konkani region. Even after many centuries, the Kunbi have preserved their folk identity, tradition and culture to this day, offering us the opportunity to relish the distinct flavour and taste of their wonderful cuisine. Traditionally used to make the local favourite Tisryo Sukhem (dry clams), a grated coconut based dish, our masala is also ideal for all shellfish like crabs and prawns, and comes from an ancestral recipe from the Kunbi community of Salcette, South Goa.

₹110.00 (Please check latest price including GST [here](#))

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