

WHITE SNAPPER CURRY WITH GOMANTAK FISH MASALA

What you need;

- White Snapper: 300g
- Shallots: 10-12
- Fresh coconut milk: 200 ml
- The Women of Goem Gomantak Fish masala: 2-3 tbsps
- Dry Red Chillies (optional): 2
- Tamarind: 1 piece. You can use any kind like Kokum or Malabar tamarind.
- Curry leaves for garnish
- Salt to taste
- Lime juice: 2 tps
- Cooking oil (coconut oil is traditional, but you can use any oil)



1. Season with salt and lime juice. Keep for 10m.



2. Cut the shallots in half.



3. Heat 3-4 tbsps of oil in a wok.



4. Add a tsp of mustard seeds.



5. When the mustard seeds sputter, add the onions.



6. Saute well.



7. The onions will start to turn brown.



8. Lower the flame, Add the Gomantak Fish masala.



9. Fry for 1-2 minutes.



10. Add 2-3 tps of the coconut milk.



11. Mix so that the masala does not burn.



12. Add three fourth of the coconut milk.



13. Mix thoroughly.



14. Add the tamarind.



15. Add half a teaspoon of salt.



16. Bring it to boil.



17. Add the fish slices.



18. They need not fully submerged.



19. Add the dry red chillies.



20. Cook covered under low flame for 2-3 minutes.



21. Switch off the flame. Garnish with curry leaves.



22. Add the remaining coconut milk. Do not stir.



15. Serve hot with rice or bread.



Gomantak Fish 80g

This fish curry masala is an ancient home recipe developed by a Hindu family from a village called Pomburpa in Bardez taluka of North Goa. If you fancy fish curries a tad hotter than the regular ones, this masala is the perfect choice. Traditional fish curries are made with mackerel and coconut milk though it compliments all kinds of fish, big and small, and shellfish. Coconut in any form - either grated or as milk - enhances the flavours, and if you like a sour twist to your curries, add kokum (Garcinia Indica) or any other tamarind, or even tomatoes.

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

You can find more interesting recipes at www.womenofgoem.in/recipes

You can order online at www.womenofgoem.in/shop

You can also contact us and order on WhatsApp +91 93093 41064

You can get in touch with us at women@womenofgoem.in

You can visit our Instagram page at @thewomenofgoem,

Facebook page at The Women of Goem, Youtube: @theWomenOfGoem

X: @thewomenofgoem