

SCENE INDIAN STREET KITCHEN

FISH AMRITSARI

Serves 3-4

INGREDIENTS

FISH AMRITSARI

600g cod
Salt, to taste
2 tablespoons garlic paste
2 tablespoons ginger paste
¼ teaspoon black pepper
1 tablespoon lemon juice
120g gram flour
1 tablespoon red chilli powder
¼ teaspoon turmeric
1 tablespoon carom seeds
Oil, for frying

GARNISH

Chaat masala
Fresh ginger strands
Fresh coriander
Lemon wedges

Slice the fish into small, equal bite-size pieces.

Marinate the fish in the salt, garlic and ginger pastes, black pepper and lemon juice.

Set this aside for 15-20 minutes to let the fish marinate.

In a separate bowl, mix together the gram flour, red chilli powder, turmeric and carom seeds and add a small amount of water to form a thick batter.

Coat the fish pieces in the batter and leave to rest for 5 minutes.

Fry in hot oil until golden brown and crispy.

Garnish

Sprinkle with some chaat masala, fresh ginger and coriander and top with some fresh lemon wedges, squeezing a little over the fish just before serving.

