

patrani machchi

ingredients

1 fresh coconut, grated (see Ajoy's tips)
6 fresh green chillies
½ bunch fresh coriander, chopped
½ bunch fresh mint, chopped
1 tbsp fresh ginger, ground
1 tbsp fresh garlic, crushed
1 tsp cumin seeds
¼ tsp sugar
juice of 2 limes/lemons
salt, to taste
3 tbsp vegetable oil
12-16 six-inch x six-inch squares of fresh banana leaves (see Ajoy's tips)
1 kg fresh fish fillets (barramundi, snapper, bream or flathead), cubed
toothpicks/cotton twine to hold the fish
4-6 lemon wedges, to serve

preparation time: 45 minutes
Cooking time: 20 minutes
chillie rating: mild

difficulty Level: medium
Serves: 6

method

To make the coconut-chilli crust, grind together the grated coconut, chillies, chopped coriander and mint, ground ginger, crushed garlic, cumin seeds, sugar, lime/lemon juice and salt. Then add the vegetable oil, to make a thick paste. Season, to taste

Clean and dry the cut banana leaves.

Spread the coconut-chilli crust on the fish fillets and place each fillet on a banana leaf.

Wrap the banana leaf around each fillet to make a parcel and secure firmly, using a toothpick or twine.

Place the parcels in a large steamer and steam for approximately 15-20 minutes.

Serve hot with the lemon wedges and a fresh tomato salad.

Ajoy's tips

You can use equal amounts of frozen grated coconut, available in Indian grocery stores, to make the coconut-chilli crust. Fresh banana leaves are available at Indian grocery stores. Remove the mid-rib of the leaf before cutting into smaller pieces.