

semolina crusted fish

preparation time: 15 minutes
cooking time: 25 minutes
chilli rating: medium

difficulty level: easy

serves: 4 as part of an Indian meal



marinade

1 tsp salt
1 tsp turmeric powder
1 tbsp seafood garam masala
1 tbsp green chillies ground
1 tsp tamarind extract

1 cup medium coarse semolina (to crust the fish)
oil, to fry

accompaniments

2 green chillies, slit lengthways
1 sprig kari leaves, fried
1 Spanish onion, sliced

to serve

¼ bunch coriander leaves
juice of 1 lemon

1 kg barramundi fillets, diced into 2-inch cubes

method

To make the marinade, mix ingredients together as per the blog.

Apply the marinade onto the fish cubes and set aside.

Dust the semolina on the fish to coat, and press lightly.

Heat oil in a pan and on moderate heat, fry the fish till the semolina is golden and a crust has formed.

Remove fish from the pan, drain and serve with a salad of Spanish onions, chillies, fried kari leaves.

To serve, sprinkle fish with coriander leaves and lemon juice.

Serve accompanied with a mint and coriander chatni.

Ajoy's tips Want to know more about this recipe? Click [Ajoy's blog](#). For the accompaniment, Click [mint & coriander chatni recipe](#)

This recipe remains the copyright of ajoy joshi & nilgiri's. For more recipes visit our [recipe page](#)