



Fish Curry Recipe

Ingredients:

- fish (1kg):
- 1 onions sliced
- 4 green chillies sliced down the middle
- 8 jam tomato processed
- tamarind in water diluted
- mixture of spices-
- whole garlic cloves(4-6)

Instructions:

- In a pot add oil to level the bottom
- add onions and chillie and allow to brown
- add spice mix toast for a minute
- add processed tomato and garlic cloves+salt to taste
- allow to cook into a paste
- add slices of fish allow to cook for 10 minutes
- add tamarind over
- allow to simmer
- Add fresh coriander as garnish

Serve with rice

Best Paired with Thornleigh Sauvignon Blanc