





# PINK PERCH FISH FRY

By Aromacookbook

 PREP TIME	 COOKING TIME	COOKING STEPS
10minutes	15minutes	
 DIET	 SERVINGS	
Non-Vegetarian	4 persons	
INGREDIENTS		COOKING STEPS
QUANTITY		
Pink Perch   Sultan Ibrahim	500 grams	
Gram Flour	1/4 cup	
Garlic & Ginger Paste	1 Tablespoon	
Chilly powder	1-2 tablespoon	
Salt	as taste	
Curry leaves-	7-8	
Oil	for frying	
Water	2-3 Tablespoon	
		<ul style="list-style-type: none"><li>• In a mixing bowl add the Gram flour, ginger Garlic paste, chili powder, salt and curry leaves.</li><li>• Now add 2-3 tablespoon water, make as batter.</li><li>• Add the cleaned Fish fillets, mix well. Set aside for soak 15-20 minutes. So the spices coat all the fish.</li><li>• Heat oil in a pan for frying. Take each fish fillets separately and gently drop in the hot oil. Do not over crowd the fish, leaves some space between each fish for them to fry uniformly.</li><li>• Fry until the fish turns crispy and golden brown in medium flame. Once they are nice and crispy on both the sides drain the excess oil and take it off from the oil. Continue with the rest of the batches.</li></ul>
		Our crispy Fish fry is ready to be served. You can enjoy this for appetizer or can be enjoyed as a side for rice.