Main dishes / Sri Lanka

Sri Lankan fish curry

Fish in a coconut curry soured with goraka and built on roasted curry powder.

Time 65 min **Servings** 5

What you'll need.

- ☐ 900 g Tuna or mackerel — in steaks
- ☐ 500 ml Coconut milk
- ☐ 2 tsp Chilli powder
- ☐ 2 piece Onions
- ☐ 30 g Ginger
- ☐ 1 piece Pandan leaf
- ☐ 1 tsp Fenugreek seeds
- ☐ Salt — to taste
- ☐ 3 piece Goraka or tamarind
- ☐ 3 tbsp Roasted curry powder
- ☐ 1 tsp Turmeric
- ☐ 6 clove Garlic
- ☐ 15 piece Curry leaves
- ☐ 1 piece Cinnamon stick
- ☐ 400 g Red rice — to serve

Let's make it.

01 Soak the goraka in a cup of warm water for twenty minutes and keep the water.

02 Rub the fish with salt, turmeric and half the curry powder and leave it fifteen minutes.

03 Fry the onion, garlic, ginger, curry leaves, pandan, cinnamon and fenugreek until fragrant.

04 Add the remaining curry powder and chilli and warm them a minute without letting them scorch.

05 Add the thinned coconut milk with the goraka water and bring it to the boil.

06 Lay the fish steaks in a single layer, add the goraka and cook twelve minutes, rocking the pan.

07 Add the thick coconut milk and warm it five minutes without boiling. Serve with red rice.

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