Red Chilli Masala Fry

In 10 Mins



Protein
~70 g

Carb
~3 g

Rich in
Omega-3, Vitamin B12 and Selenium

Recipe Kit Contents



Spice Mix Ingredients Pack Includes

- 1/2 Tablespoon Kashmirired chilli powder
- 1/2 Teaspoon black pepper powder
- 2 Crushed shallots (Optional, but highly authwntic)
- A pinch of salt
- 1/4 Teaspoon turmeric powder
- 1/2 Teaspoon ginger-garlic paste
- 1/2 Tablespoon lemon juice or vinegar

Not Included In The Pack - For Frying

- 2tbsp of Pure Coconut Oil
- 1 sprig fresh Curry Leaves
- Crystal Salt Salt

Cooking Steps

1. 

Prepare
Wrap the fish with crystal salt and let it rest for 5 mins or more to absorb excess moisture and help the marinade penetrate faster. Wipe off the crystal salt with a clean cloth before marinating.

2. 

Marinate
Rub the spice paste thoroughly all over the fish, filling the cuts and the inside cavity. Rest for 20–30 mins to absorb the flavours.

3. 

Shallow fry
Heat 2 tbsp coconut oil over medium heat. Add fresh curry leaves to infuse the oil with Kerala's signature aroma.

4. 

Sear and flip
Cook on medium heat for 3-4 minutes until golden and crispy.Carefully flip and fry the other side for another 3 minutes.

5. 

Serve
Drain on paper towels. Serve hot with lemon wedges and fresh onion slices.