

PrimeFish Red Chilli Masala Fry Recipe Kit

The classic Kerala fry — Kashmiri chilli, turmeric and black pepper in pure coconut oil with crackling curry leaves.



MARINATE

20 min

COOK

10 min

RECIPE KIT CONTENTS

- ☐ Prime Fish
- ☐ Red Chilli Spice Mix

RED CHILLI SPICE MIX PACK (INGREDIENTS)

- ☐ 1/2 tbsp Kashmiri red chilli powder
- ☐ 1/4 tsp turmeric powder
- ☐ 1/2 tsp black pepper powder
- ☐ 1/2 tsp ginger-garlic paste
- ☐ 2 crushed shallots (optional, but highly authentic)
- ☐ 1/2 tbsp lemon juice or vinegar
- ☐ A pinch of salt

NOT INCLUDED IN THE PACK - FOR FRYING

- ☐ 2 tbsp pure coconut oil
- ☐ 1 sprig fresh curry leaves

UTENSILS

- ☐ Frying Pan

NUTRITION (approx.)

Protein ~70 g

Carbs ~3 g

Rich in Omega-3, vitamin B12 and selenium

BEFORE YOU START

Keep the kit chilled until you cook. The masala is pre-mixed and ready to use.

METHOD

1 Marinate

Rub the spice paste thoroughly all over the fish, filling the cuts and the inside cavity.

Rest for 20 to 30 minutes at room temperature to absorb the flavours.

2 Shallow fry

Heat 2 tablespoons of coconut oil in a pan over medium heat.

Drop the fresh curry leaves into the hot oil first — this infuses the oil with the signature Kerala aroma.

Gently place the marinated fish into the pan.

3 Sear and flip

Cook on medium heat without moving the fish for 3 to 4 minutes, until the bottom turns deep golden-brown and crispy.

Flip carefully using a flat spatula and fry the other side for another 3 minutes.

4 Serve

Drain on paper towels.

Serve hot with a wedge of lemon and fresh onion slices.