Black Pepper Masala Fry

Cook With Prime Fish
Great Fish Made Easy



In 10 Mins

Protein
~70 g

Carb
~4 g

Rich in
Omega-3, Vitamin B12 and Selenium

Recipe Kit Contents



Spice Mix Ingredients Pack Includes

- 1.5 tsp black pepper powder (freshly crushed gives the best flavour)
- 1 tsp Kashmiri red chilli powder (for colour and mild heat)
- 0.5 tsp turmeric powder
- 0.5 tsp fennel seed powder
- 1 tsp ginger-garlic paste
- 1 tbsp lemon juice or vinegar
- Salt to taste

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

Mix the spice paste

Add lemon juice to the spice mix and combine into a thick, smooth paste. Add a few drops of water if too dry; adjust salt to taste.



3

Marinate the fish

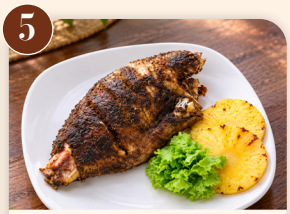
Rub the spice paste generously over the fish. Push the masala into the slits and inside the stomach cavity. Rest at room temperature for 20–30 minutes.



4

Shallow fry to perfection

Heat coconut oil in tawa on medium flame. Add 1 curry-leaf sprig. Fry fish 6–8 min medium-low heat. Add 2nd sprig, flip with spatula, fry 6–7 min.



5

Serve hot

Drain excess oil on an absorbent paper towel. Garnish with crispy fried curry leaves, raw onion rings, and a slice of lime.