

Ladyfinger Fish Fry



Ingredients:

- 6-8 lady finger fish
- 1 ½ cup chickpea flour (besan)
- 1 tsp chili powder
- 1 tsp salt
- ½ tsp black salt
- 1 tbsp whole cumin
- ½ tsp turmeric powder
- 1 tsp whole coriander seeds
- 1 tsp baking soda
- Water as required to make a thick batter

Method:

- Mix all of the above ingredients with just enough water to make a thick batter.
- Dip in each fish coating it well and deep fry till it's nice and golden.

Serve #withchatkhaar Tamarind Masala
Sauce and Mango Chilli Sauce.