

Maldivian Fish Curry

By Chef Ravin

For 6 guests

INGREDIENTS

Reef fish (cut in cubes)	500 g
Chopped ginger	10 g
Slices onion	50 g
Chopped garlic	20 g
Chili powder	10 g
Curry powder	30 g
Cumin powder	15 g
Tumeric powder	10 g
Cardamom	4 pcs
Curry leaves	2 pcs
Cinnamon sticks	2 sticks
Coconut milk	150 g
Oil / salt / black pepper	

SIGNATURE

N^o 56

Locally sourced,
greatly savoured

DIRECTIONS

1. In a heating pan, with the oil, add the onions, ginger, garlic, curry leaves, cook for 6 mins.
2. Add the cinnamon, cardamom, chili powder, turmeric, cumin and curry powder, cook till the oil will float, about 15 mins.
3. After 15 mins, add the cut fish, pour half of the coconut milk, simmer for 15 mins, stirring occasionally.
4. After 15 to 20 mins, add the rest of the coconut milk, place the fish curry in a deep plate, sprinkle chopped coriander and serve with chapatti bread.

