

Maldivian Kulhimas

By Chef John

For 4 Guest

INGREDIENTS

Fresh tuna fish	500 g
Onion	1 pcs
Curry leaves	15 pcs
Coriander powder	1 tsp
Garlic cloves	4 cloves
Ginger fresh	1 pcs
Cardamom pods	2 pcs
Salt	1 tsp
Black pepper	1 tsp
Cumin powder	2 tsp
Red chili powder	1 tsp
Olive oil	2 tsp
Tomato paste	1 tsp

SIGNATURE
N^o 56

Locally sourced,
greatly savoured

DIRECTIONS

1. Cut the tuna into small cubes.
2. Slice the onion. Chop the garlic & the ginger.
3. Heat a frying pan, and coat with the olive oil. Sauté the onion, garlic, ginger and curry leaves till golden brown. Add the cumin powder, coriander powder, chili powder, cardamom seeds, cloves and the tomato paste.
4. Cook for 10 mins, till your have the oil coming out of the paste.
5. Add the tuna in the paste, mix well but gently.
6. Cover the pan, cook in low flame for 15 mins. Stir occasionally. Serve with rice.



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