

Maldivian Grilled Tuna with Curry Sauce

For 4 Guest

By Chef John

INGREDIENTS

Fresh tuna fish	500 g
Chopped Onion	100 g
Chopped garlic	100 g
Chopped ginger	50 g
Cloves	6 cloves
Coriander powder	20 g
Cardamom sticks	2 pcs
Fresh curry leaves	10 g
Fresh chili	1 pc
Cumin powder	2 tsp
Tumeric powder	20 g
Tomato pastel	20 g
Curry powder	50 g
Coconut milk	1 cup

DIRECTIONS

1. In a pan, add 2 tsp of oil, sauté the onions till brown. Add ginger, garlic, cloves, cinnamon stick, curry leaves and cook for 3 mins. Add the tomato paste, cumin powder, coriander powder, turmeric powder and the curry powder, cook for 15 mins.
2. After 15 to 20 mins, add the coconut milk, seasoning the sauce and reserve hot.
3. In another pan, season the tuna fish filet and sear for 8 mins on each side.
4. Place the fish filet on a plate, topped with the curry sauce, sprinkle some chopped coriander.

SIGNATURE
N^o 56
Locally sourced,
greatly savoured

