

SNOEK AKHNI



SNOEK AKHNI

- 8 pieces of fresh snoek
- 1 tablespoon crushed garlic
- Bay leaves
- 1 stick cinnamon
- 2 onions, chopped
- oil to fry fish in
- fargos fish masala
- flour to dust fish for frying
- 3 tablespoons packo roasted masala
- 1 teaspoon garaam masala
- 1 teaspoon leaf masala
- 1 teaspoon coriander
- 1 teaspoon cumin
- 1 tablespoon fargos fish masala
- 3 cups cooked rice

Clean and spice fish with little salt and coat with fargos fish masala and dust with flour, fry in shallow oil and keep aside. When fish is cooled, flake into bite size and remove as much bones as possible, keep aside flaked fish.

Fry sum thin potato rounds in the same oil of the fish and keep aside.

CURRY SAUCE:

Chop up your onions and put into a deep saucepan and use the oil of the fish; add the stick cinnamon and bay leaves and cook until translucent, add crushed garlic and all masalas and salt to taste. Cook for 30 min, remove from heat. Make sure you have enough sauce in pan, rather too much than too little. Now take a deep dish and put some rice at the bottom and then some fish, then fried chips and then some sauce, continue until all the ingredients are used up. Now give it a quick stir through with a fork and garnish with lemon slices and dhania.

Serve with grated mango atchar or dhania chutney.

P.S. If Akhni is too wet, steam in oven on lowest heat until it is a bit more dry. You can add bringels as well if you like.

Recipe and photo: Colleen Heugh