

Kari Ikan

Kari Ikan means Fish Curry

Ingredients

A Ingredients

- 1 . Cooking Oil that can stand the heat (not olive oil) 1/2 cup.
- 2 . Cumin seeds 1 1/2 tsp
- 3 . Fennel seeds 1 1/2 tsp
- 4 . Fenugreek 1/2 tsp
- 5 . Onion 1 sliced
- 6 . Cloves garlic 6 minced.
- 7 . Tomatoes 4
- 8 . Curry Leaves 2 stalks
- 9 . Okra 100g

B Ingredients

- 1 . Baba Fish Curry Powder 3 tbsp.
- 2 . Water 2 Cups.
- 3 . Tamarindo Pulp 80g in 1 Cup of water.
- 4 . Salt 1 tbsp
- 5 . Slices of fish sliced 500g

Cooking Instructions

- 1 . Sauté ingredients A in high heat. 5 Minutes
- 2 . Add Curry powder with a little water, sauté until oil separates.
- 3 . Reduce heat, Add water, Salt, Tamarindo juice Cook 10 minutes.
- 4 . Reduce the heat, add fish, cook until done appx 5 min