

# Fried Fish



## Ingredients:

½ Kilo small pieces fish (of your choice), ½ big garlic, 1.5 tspn red chillies, 1 tspn white cumin seeds (zeera),  
Salt, 1 tspn chaat masala, ¼ tspn haldee, 2 tbsp gram flour

## Method:

Mix all the ingredients (except the fish) into a thick paste using water.  
Spread the mixture all over the fish and leave for 2-hours on a plate/tray.  
Fry till golden brown and serve..  
Tip: You can freeze the fish for several days ahead.