Mangalorean Fish curry

Ingredients

- 7-8 dry red chili peppers
- 3 tsp coriander seeds
- 1 tsp cumin seeds
- 1/2 tsp black peppercorns
- 1/2 tsp mustard seeds
- 1/4 tsp fenugreek seeds
- 1 cup unsweetened grated coconut
- 1 Tbsp tamarind concentrate
- 2 tsp ginger garlic paste
- 1/4 tsp ground turmeric
- 1 Tbsp coconut oil
- 1 onion, chopped
- 3 green chili peppers, slit
- handful of curry leaves
- 1 cup of water
- salt to taste
- 1 lb fish fillets, cut into bite-size pieces

Directions

Remove stems from the red chilies and, if you prefer a less hot curry, remove seeds. Heat a skillet over medium-high heat and add the chili peppers, coriander seeds, cumin seeds, black peppercorns, mustard seeds and fenugreek seeds. Roast until fragrant. Transfer to a grinder or mortal and pestle and grind until powdered.

Place coconut flakes, tamarind concentrate, ginger garlic paste, the spice mix and turmeric in a blender and blend until you have a smooth paste.

Melt the coconut oil over medium-high heat in a saute pan. Add the chopped onion and green chilies and saute, stirring occasionally, until the onions are golden brown. Stir in the spice paste, curry leaves and water. Season with salt to taste. Cook for 3 minutes. Add the fish, reduce heat to medium-low and cook, covered, until the fish is cooked-through, 10-15 minutes depending on your fish.