



## Fish Pakoda



### Ingredients:

- 500 grams fish fillets, cut into bite-sized pieces
- 1 cup gram flour (besan)
- 1/4 cup rice flour
- 1/4 teaspoon turmeric powder
- 1/2 teaspoon red chili powder
- 1 teaspoon cumin powder
- 1/2 teaspoon garam masala
- 1/4 teaspoon soda bicarbonate (baking soda)
- Salt to taste
- Water as needed
- Oil for frying

## Method:

- **Marinate the fish:** In a bowl, combine the fish pieces with turmeric powder, red chili powder, cumin powder, garam masala, salt, and a little water. Mix well and let it marinate for at least 30 minutes.
- **Prepare the batter:** In another bowl, mix the gram flour, rice flour, baking soda, and salt. Gradually add water, stirring continuously, until you have a thick, smooth batter.
- **Coat the fish:** Dip each marinated fish piece into the batter, ensuring it is completely coated.
- **Fry:** Heat oil in a deep pan over medium heat. Carefully drop the coated fish pieces into the hot oil and fry until golden brown and crispy.
- **Serve:** Serve the fish pakoda hot with your favorite chutney or sauce.

Thanks & Regards

Chef Rawat