



Photo by Hemendra Saha

PUNTI FISH CURRY WITH WHITE RADISH

RECIPE BY M. GULAM HUSSAIN, HABIBA HUSSAIN, AND HEMENDRA SAHA

Ingredients

- 500 g Puntis (swamp barb)
- 300 g white radish
- 1/2 cup chopped onion
- 1/4 cup chopped garlic
- 1 tsp ginger paste
- 1/4 turmeric powder
- 1/4 tsp red chili powder
- 1/2 cup vegetable oil
- 1/2 tsp salt
- 8 green chili peppers
- 1/2 tsp black pepper
- 1 cup coriander leaves (cilantro)

Cooking Procedures

1. Rub a little salt, turmeric, and red chili powder over the cleaned fish and set aside.
2. Cut pieces of white radish and using a little salt and turmeric powder fry lightly with vegetable oil and set aside.
3. Heat ¼ cup of vegetable oil in a pan. Add chopped onion and chopped garlic and fry until golden. Then add the remaining red chili powder, turmeric powder, and salt.
4. Add fish and radish with a little water.
5. Add all green chilies and coriander leaves over the fish and radish. Then cover the pan and cook on low heat for 15 minutes.
6. Serve the hot curry with plain rice.