

FISH CURRY WITH ROTI

{SERVES 4-6}

INGREDIENTS:

- 1kg fresh hake cutlets
- 1 tin chopped tomatoes 1 onion, sliced into rings 5 T coconut milk
- 4-6 rotis

[Marinade]

- 80ml vegetable oil
- 2 T garlic and ginger paste 1 green chilli, chopped 2 t salt
- 1 t sugar
- 1 T turmeric
- 2 T chilli powder (or 1 T for a milder curry)
- 1 t coriander powder 1/2 t fennel powder
- 1 cup fresh coriander, chopped
- 3 T lemon juice
- 10 curry leaves
- 1/2 t tamarind paste

METHOD:

1. Prepare and light your Cobb Cooker with 1 CobbleStone [see fuel].
2. Place the Frying Dish and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
3. Simply combine all the ingredients, except the coconut milk, chopped tomatoes and onion, in a dish, cover and allow to marinate for at least an hour.
4. Dip your onion rings into the marinade and then onto the hot Frying Dish.
5. Cover and allow the onions to sweat for 10 minutes, giving it a stir halfway through.
6. Now you can add your fish pieces and marinade, followed by your chopped tomatoes.
7. Cover and simmer 20-25 minutes.
8. Once the fish is cooked through, add your coconut milk, remove the Frying Dish from the heat, cover and set aside.
9. Place the frying pan onto the Cobb Cooker and warm up all the rotis with the Dome Cover on for about 5-10 minutes.
10. Eat the curry straight from the Frying Dish using your roti as a spoon.

PLEASE NOTE: The Cobb Supreme does not come with a Frying Dish accessory and therefore you will not be able to make this dish.

FUEL:

- Cobb Compact - 1 CobbleStone
- Cobb Premier - 1 CobbleStone or 10 briquettes
- Cobb Supreme - 1 CobbleStone or 10 briquettes
- Cobb Premier Gas - Medium heat.