

## ***Fish Korma***



### **INGREDIENTS**

1. 1 kilogram fish, such as carp
2. 1/2 cup yogurt
3. 1/2 cup onion paste
4. 2 teaspoons ginger paste
5. 1 teaspoon garlic paste
6. 1 tablespoon coriander paste
7. 6 cardamoms
8. 2, 1-inch pieces of cinnamon sticks
9. 2 teaspoons salt
10. 3/4 cup oil
11. 6 green chilies
12. 1 tablespoon sugar
13. 1 tablespoon lemon juice

### **Method:**

1. Cut the fish in large pieces (a small type of fish will not work for this recipe). Add all ingredients, except for the green chilies, into a cooking dish. Mix well. Cover and cook on low heat. Turn the fish once to make sure that both sides are thoroughly cooked. When the water has almost evaporated, add the green chilies. Cook for a half hour on very low heat.
2. Serve after the oil begins to float on top.