



MOURALA MAACHER CHORCHORI

Ingredients

250g mourala fish
½ cup onion, thinly sliced
2 potatoes, fine Julienne cut
1 tsp red chilli powder
½ tsp turmeric powder
4-5 green chillies



½ tsp cumin
2 tbsp coriander leaves
4 tbsp mustard oil
Salt to taste

Method

Cut and clean the fish by rubbing with salt, and then wash them properly. Heat oil in a pan. Add sliced onion and garlic. Fry them in medium heat for 2-3 minutes or until the onion becomes transparent. Stir in-between. Add red chilli powder, turmeric powder, cumin powder, and salt. Mix it well and add the potatoes. Fry for 2 minutes. Add water, fish, and green chillies. Cover and cook for 10 minutes. Sprinkle some chopped coriander leaves on the top. Cover the pan and cook for another 2 minutes. Remove from heat and serve.



KAJOLI/BASHPATA MAACHER JHAAL

This simple yet delicious fish curry is a favourite for most of the Bengali crowd. Kajoli maach is a small variety of river water fish. It is prepared in many ways, either with mustard paste, tomato purée, chorchori, or just a simple thin gravy. It is relished with plain steamed rice for a satisfying meal any day of the week.

Ingredients

250g kajoli fish
1 tsp red chilli powder
½ tsp turmeric powder
2 onion, chopped
½ tsp garlic paste
½ tsp cumin powder
3 tbsp mustard oil



2 green chillies
Salt to taste
1 tbsp coriander leaves

Method

Cut, wash and then marinate the fish with a pinch of salt and turmeric powder for 15 minutes. Heat oil in a pan. Add the onion and garlic paste, sauté till light brown. Now add all the dry spices mixed with a little water. Fry the spices on low flame until the oil separates. Add 2 cups of water and bring it to a boil. Gently add the fish and simmer for 10 minutes or till you get the desired consistency. Add coriander leaves and remove from heat. Leave them for 10 minutes. Serve with hot plain rice.

Photo: Sazzad Ibne Sayed
Food and Styling: RBR

Method

Wash the fish and leave in the strainer for 15 minutes. Mix all the ingredients except the oil. Heat oil in a pan for deep frying. Fry the bora until golden brown. Serve it with rice or tea.

Tip: When storing kachki fish in your freezer, keep them in a pot full of water. This will keep the fish fresh for a long time.