

# Kari Ikan

## **Kari Ikan means Fish Curry**

### **Ingredients A**

- Cooking Oil that can stand the heat (not olive oil) 1/2 cup.
- Cumin seeds 1 1/2 tsp
- Fennel seeds 1 1/2 tsp
- Fenugreek 1/2 tsp
- Onion 1 sliced
- Cloves garlic 6 minced.
- Tomatoes 4
- Curry Leaves 2 stalks
- Okra 100g

### **Ingredients B**

- Baba Fish Curry Powder 3 tbsp.
- Water 2 Cups.
- Tamarindo Pulp 80g in 1 Cup of water.
- Salt 1 tbsp
- Slices of fish 500g

### **Cooking Instructions**

1. Sauté ingredients A in high heat. 5 Minutes
2. Add Curry powder with a little water, sauté until oil separates.
3. Reduce heat, Add water, Salt, Tamarindo juice Cook 10 minutes.
4. Reduce the heat, add fish, cook until done appx 5 min