Swadish
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Recipe Card

SERVINGS	TIME	DIFFICULTY
3-4	30 min	easy

Maharashtrian Masala

INGREDIENTS

- 500g firm fish
- 5 tbsp oil
- 1 onion, finely chopped
- 8–10 garlic cloves
- 1-inch ginger
- 3–4 dried red chilies
- 1 tsp turmeric powder
- 2 tsp red chili powder
- 1 tbsp Maharashtrian Masala
- 1 cup fresh coconut (or ¾ cup thick coconut milk)
- Small marble-sized tamarind (soaked)
- Warm water as needed
- Salt to taste
- Fresh coriander (optional)

DIRECTIONS

- Grind coconut, garlic, ginger & dried chilies to a smooth paste.
- Heat oil; sauté onion until soft.
- Add turmeric, chili powder, cook briefly.
- Now, stir in the Maharashtrian Masala, cook for 1 minute.
- Stir in ground paste & tamarind pulp; cook 3–4 min.
- Add water (or coconut milk if using instead of fresh coconut) for curry consistency; bring to a boil.
- Gently add fish; simmer 6–7 min or until cooked.
- Finish with coriander and rest 5 minutes before serving.

EXAMPLE RECIPE

Spicy Maharashtrian Fish Curry is a bold, coastal-style curry known for its fiery heat, vibrant red color, and deep, roasted spice flavors. Made with fresh fish simmered in a coconut-based gravy infused with red chilies, garlic, and warming spices, it delivers a perfect balance of heat, tang, and richness. Often enjoyed along the Konkan coast, this curry pairs beautifully with steamed rice or bhakri, making it a comforting yet punchy dish that highlights the robust flavors of Maharashtra's coastal cuisine.

CHEF'S TIP

You can substitute the fish with chicken or prawns if preferred.
Firm fish options; Monk, Halibut, Hake)
Adjust the spice level according to your taste.

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