

# dhuyein ki machhi

preparation time: 25 minutes  
 cooking time: 40 minutes  
 chilli rating: medium

difficulty level: medium  
 serves: 4 as part of an indian meal

3 whole plate-sized snapper (see Ajoy's tips)

## marinade

1 tbs salt  
 1½ tbs garlic, crushed  
 1½ fresh ginger, crushed  
 1 tsp chilli powder  
 ½ tsp turmeric powder  
 2 tbs kebab garam masala (see Ajoy's tips)  
 2 tbs vegetable oil  
 1 tbs lemon juice

## smoking mixture

3 cups tea leaves/ 1 tbs kebab garam masala, mixed

## tomato chutney

1 tbs vegetable oil  
 1 tbs black mustard seeds  
 1 tsp dried red chillies  
 2 tbs chick pea lentils  
 2 tbs white lentils  
 ½ tsp asafoetida powder  
 1 bunch fresh kari (curry) leaves  
 1 tsp chilli powder  
 ½ tsp turmeric powder  
 1 tbs tamarind paste

## method

Preheat fan grill (or oven) to 180C. Prepare and dry fish as directed in blog and set aside.

**To make marinade:** Place all marinade ingredients, except lemon juice, in a bowl and fold. Rub marinade onto both sides and inside each fish.

**To make smoking mixture:** Place tea leaves and masala in baking tray and put in grill for a few minutes, until leaves start to smoke.

Place fish on metal rack and put in grill beneath smoking mixture, as shown in blog. Let fish smoke, until gills open and moisture emerges from gashes. Remove fish then sprinkle with lemon and serve with chutney.

**To make tomato chutney:** Whilst fish smoking, heat oil in pan until it starts smoking. Remove pan from heat, add mustard seeds and let crackle. Add dried chillies and let swell. Add chick pea lentils and fold, then fold in white lentils and let caramelise, stirring occasionally. Add 1½ teaspoons salt, asafoetida then kari leaves and let crackle.

Return pan to heat, add chilli, turmeric and fold in tamarind. Add tomato purée and cook until oil comes to surface. Once cooked, add lemon juice and serve, sprinkled with coriander leaves.

**Ajoy's tips** Want to know more about this recipe?, Click [Thoughts from Ajoy](#), [Ajoy's blog](#).

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