

# SUNGTANCHE DANGAR (PRAWN CUTLET)

a recipe by **Voltaire**

*This uniquely made prawn cutlet is coated with rice flour and shallow fried in pure coconut oil.*

## *Ingredients:*

Medium sized prawns 10-12 pcs  
Grated coconut 100g  
Besan 50g  
Finely chopped onion 1 pc  
Chopped green chillies 2  
Chilli powder 1 tsp  
Turmeric powder 1 tsp  
Salt to taste  
Samaar (Goan garam masala) 1 tsp  
Tamarind pulp 1 tbsp  
Rice flour (coarsely ground) ¼ cup  
Chopped green coriander small bunch  
Grated coconut ¼ cup  
Water 3 tbsp

## *About Voltaire:*

With rapid changes in today's lives, the 'susegaad' Goan lifestyle is slowly shifting towards the fast paced, modern way of living. At Voltaire, we wish to deliver an experience which takes you back on a nostalgic tour of Goa it's yesteryears. From the authentic Goan Saraswat delicacies to an ambience which brings back the memories of your 'susegaad' Goan days, Voltaire is what epitomises Goa in a nutshell.

## *Method:*

1. Clean and wash the prawns, making sure to devein properly.
2. Chop prawns into small pieces
3. In a bowl add besan, chopped onion, chopped green chillies, chopped prawns, chilly powder, turmeric powder, salt, samaar, grated coconut, tamarind pulp, coriander leaves and mix well with water. Make a paste.
4. Make palm sized cutlets of the mixture, dip in rice flour and shallow fry in coconut oil a shallow pan. Fry till it turns golden brown
5. Garnish with a leftover coriander leaves.

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# BHARILLO BANGDO (STUFFED MACKEREL)

a recipe by **Voltaire**

*This uniquely made stuffed mackerel is coated with rice flour and shallow fried in pure coconut oil.*

## *Ingredients:*

Medium-sized Mackerel  
Grated coconut 100g  
Chopped Garlic 4 pods  
Chopped Ginger small piece  
Chopped onion 1 pc  
Chopped green chillies 2  
Turmeric powder 1 tsp  
Chilli powder 1 tsp  
Salt to taste  
Tamarind pulp 1 tbs  
Rice flour (coarsely ground) ¼ cup  
Chopped green coriander small bunch

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## *Method:*

1. Debone mackerel, apply salt and set aside for 5min.
2. Wash and marinate with a paste of turmeric and chilli powder.
3. In a mixer take coconut, coriander, green chilli, tamarind pulp and make a coarse paste.
4. To the paste add chopped onion, garlic and ginger.
5. Stuff the deboned mackerel with this paste.
6. Dip the fish on all sides in the rice flour
7. Shallow fry in coconut oil in a pan. Fry till it turns golden brown and crisp.
8. Garnish with chopped coriander and serve with curry and rice

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