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RAWAS CUTLETS

(Indian Salmon Cutlets)



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Ingredients:

250gms Rawas fillets (Indian Salmon)
4/5 Boiled Potatoes (medium)
½ Cup Bread crumbs
1 tsp Ginger Garlic and Chilly paste
1 tbsp Coriander Leaves (finely chopped)
1 Egg (beaten)
Salt to taste
Oil for frying

Method :

Take water in a pan and bring it to a boil. Add the fish fillets to the water and let it cook nicely (till the fish turns opaque) Remove the fish from the water, Debone and shred it into small pieces. Peel and mash the boiled potatoes. In a bowl mix mashed potatoes, shredded fish, ginger garlic chilly paste, chopped coriander leaves, 1tbsp bread crumbs and salt to taste. Mix well. Form patties with the mixture according to your desired size. In a bowl keep the beaten egg handy. Spread the bread crumbs on a plate. Heat oil in a non stick fry pan. Dip the patties in the beaten egg and roll it in bread crumbs and shallow fry both sides till golden brown. Remove on tissue paper to remove excess oil. Serve hot with chutney or ketchup.

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