

### FISH BURGER

Fish burgers are more or less similar to fish cutlets but less spicy. Usually, burgers are eaten sandwiched with fresh vegetables and plain buns. Mince from white fleshed species is generally used for the burger preparation. Cooked mince is mixed with salt, cooked potato, fried onion, flour, spice mixture and formed into the preferred shape. Generally, the starch content is to be kept below 15% and the meat content must not be less than 30% for ensuring a meaty flavour.




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#### Ingredients

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Cooked Fish Meat	:	1 kg
Cooked potato	:	1 kg
Finely Chopped onion	:	75 g
Chopped green chilly	:	20 nos.
Chopped coriander leaves	:	25 g
Cheese	:	75 g
Corn flour	:	25 g
Oil	:	To fry
Salt	:	To taste
Sliced tomato	:	1 kg
Sliced cucumber	:	500 g
Lettuce	:	250 g
Chopped cabbages	:	250 g
Sliced capsicum	:	4 nos.
Chilly powder	:	25 g
Pepper powder	:	0.1 %
Mayonnaise, Cherry	:	To taste
Small stick		

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## Procedure

1. Mix cooked meat, mashed potato, onion, green chilly, coriander leaves, corn flour, chilly powder and salt and make balls of about 60 g.
2. Make patties of about 5 cm diameter, coat with batter and breadcrumbs.
3. Fry in a frying pan using little oil. Bun cut into  $\frac{3}{4}$  from below.
4. Place capsicum, tomato, onion, cucumber, cabbage, mayonnaise, lettuce, patties, onion, on the  $\frac{3}{4}$  of bun.
5. Then close it with the other  $\frac{1}{4}$ <sup>th</sup> portion of the bun.
6. Place a piece of cucumber and cherry by piercing with a small stick on the top of the bun.

## FISH MOMO



### Procedure:

1. Cook the dressed fish in 2.5% brine for 10 minutes and drain.
2. Remove skin and bones and separate the meat. Finely chop all filling ingredients and fry onion to slight yellowish brown.
3. Add ginger, green chilly paste and fry for few minutes.
4. Add garlic paste and garam masala.
5. Mix well with cooked fish meat and add chopped coriander leaves and salt.
6. Make small chapatti with maida and fill it with the fried mix. Fry/steam and used.

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### Ingredients

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Cooked Fish Meat	:	1 kg
Chopped onion	:	2 kg
Ginger paste	:	20 g
Garlic paste	:	20 g
Coriander leaves	:	15 g
Spring onion	:	15 g
Celery	:	15 g
Green chili paste	:	20 g
Garam masala powder	:	15 g
Refined vegetable oil	:	QS
Salt	:	To taste

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## FISH SAMOSA



### Procedure:

1. Cook the dressed fish in 2.5% brine for 10 minutes and drain.
2. Remove skin and bones and separate the meat.
3. Finely chop all filling ingredients. Heat the oil and then add all ingredients in required amount (onion, green chilli, ginger, curry leaf, celery, capsicum, small onion, garlic).

4. Add required amount of salt, all masalas (turmeric powder, cinnamon powder, clove powder) and mix well.
5. The ingredients along with fish mince was cooked before filling.
6. For preparation of wrapper maida (300 g) was kneaded with salt and an egg for shining.
7. Make required rectangular sheets from it. Stuff the filling and wrap in the shape of samosa and fry.

Ingredients		
<b>Cooked Fish Meat</b>	:	1 kg
<b>Chopped onion</b>	:	600 g
<b>Chopped green chilli</b>	:	120 g
<b>Chopped ginger</b>	:	120 g
<b>Curry leaves</b>	:	6 stacks
<b>Chopped celery</b>	:	2 stacks
<b>Chopped carrot</b>	:	300 g
<b>Chopped capsicum</b>	:	120 g
<b>Chopped small onion</b>	:	40 g
<b>Chopped garlic</b>	:	30 g
<b>Salt</b>	:	75 g
<b>Chopped spring onion</b>	:	35 g
<b>Turmeric powder</b>	:	$\frac{3}{4}$ tsp
<b>Cinnamon powder</b>	:	$\frac{1}{4}$ tsp
<b>Clove powder</b>	:	$\frac{1}{4}$ tsp
<b>Pepper powder</b>	:	$\frac{1}{4}$ tsp
<b>Oil</b>	:	To fry
<b>Wrapper</b>		