



Traditional Sri Lankan Recipes – BY Chef Pablis

3. Blackened Shark curry

Ingredients

Cubed shark	01 kg
Sliced Red Onions/Shallots	30 g
Roasted & ground rice	01 tbsp
Roasted & ground coconut	01 tbsp
Curry Powder	01 tbsp
Chili powder	01 tsp
Black pepper	01 tsp
Thick coconut Milk	02 cups
Light coconut milk	1 ½ cups
Garlic	04 clove
Thinly sliced green chilies	03 Nos
Ground Gamboj (Goraka)	01 Tbsp
Curry Leaf	Sprig or 1 Tbsp
Cinnamon	Stalk
Sliced Ginger	small piece
Pandan Leaves (Rampe)	small piece
oil	
Salt to taste	

Method

1. Wash and drain the shark cubes, season with gamboj and salt, set aside
2. Place a pot on the stove, add oil and stir fry onion, green chili, pandan leaf, curry leaf and cinnamon stalk until golden brown.
3. Add garlic and ginger, stir fry a while and add curry powder, chili powder, pepper powder, mix well and add some water and allow to boil.
4. Mix in the roasted and ground rice and coconut and simmer
5. Now add the seasoned shark cubes into the above and cook for 20 minutes.

Serves 6