

ALEX PEREIRA'S FISH MOLI

1 ½ lbs firm white fish fillets
1 large or two small brown onions, thinly sliced
1 coconut
1 dessert spoon turmeric powder
1 dessert spoon corn flour
8 green chillies, halved and seeded
juice of one lemon
a few curry leaves and salt

Cut fish into desired pieces and season with half the lemon juice and salt. Put turmeric powder, sliced onions, halved chillies, curry leaves, and “second”(thin) coconut milk in a saucepan and simmer half an hour. Add fish and simmer a further 20 minutes. Mix the cornflour in the “first” (thick) coconut milk, pour over the fish and shake pan until boiling. Add the remaining lemon juice and serve with rice.

P.S. We always had Lingham's chilli sauce with this

P.P.S. You can, of course, use canned coconut milk for this (the purists would say no!).

P.P.P.S. The “first” coconut milk is thicker than the “second”