

# Amritsari Fish Fry



Category  
Non-Vegetarian  
Appetizer



Cuisine  
Indian  
Punjabi / North Indian



Prep Time  
15 minutes  
(+30 mins  
marination)



Cooking Time  
in Air Fryer  
17 minutes at 200° C



Servings  
2  
(4 Pieces)

## Ingredients

- Surmai/Black Pomfret Fish – 250g (4 pieces)
- Besan (gram flour) – 2 tbsp
- Rice flour – 1 tbsp
- Ginger-garlic paste – 1 tsp
- Red chilli powder – 1 tsp
- Ajwain (carrom seeds) – 1/4 tsp
- Turmeric – 1/4 tsp
- Lemon juice – 1 tbsp
- Mustard oil – 1 tbsp (optional, for flavor)
- Salt to taste

## Instructions:

- Take besan and water and mix all ingredients (except oil) into a thick paste. Add this to the marinated fish & combine them till they are coated well. Marinate for 30 mins.
- Take rice flour on a plate, roll the marinated fish in the flour and make sure it's uniformly dusted on both sides. Arrange all the dusted fish on a plate for frying in air fryer.
- Place the fish in the basket, brush lightly with oil.
- Air fry at 200°C for 17 mins, flip once halfway.

## Tips:

- Use mustard oil for that authentic Amritsari flavor.
- Serve hot with mint chutney, onion rings and lemon wedges.