

SIEMENS

## Patra Ni Machi

Yield	Type	Contains	Function	Temperature	Time	Tray Level
2 servings	Savory	Seafood	Steam plus	100 degree Celsius	12 minutes	3

### Ingredients

- 3 Pomfret fish
- 1 teaspoon Salt
- Banana leaf, to wrap the fish

### For the Filling:

- 1 cup Coriander (Dhania) Leaves
- 1 cup Mint Leaves (Pudina)
- 5 Green Chilies
- 8 cloves Garlic
- 1 1/2 teaspoon Cumin seeds (Jeera)
- 1/2 cup Fresh coconut, grated
- 1 teaspoon Salt
- 1 teaspoon Sugar
- 1 teaspoon Lemon juice

### Procedure

1. To begin making the Patra Ni Machi Recipe, into a blender add all the ingredients mentioned under the list 'Marinade' like the coconut, coriander leaves, mint leaves, green chilies, cumin seeds, salt, sugar and lemon juice and blend into fine thick paste. You need not add any water, make sure your paste is fine and thick.
2. Clean the fish. Make small slits on the fish on both sides. Smear a good amount of green chutney on both sides of the fish.
3. Place the fish on the banana leaf now and then fold it on all four sides to make a parcel.
4. Place the wrapped banana leaf on a perforated steam tray and steam for about 10 to 12 minutes on the steam plus function at 100 degrees Celsius.
5. Once done remove the fish from the steamer, carefully unwrap the banana leaf and transfer the steamed fish onto a serving plate and serve immediately.