



9.1 Sesame Tamarind Pulao: It is made with basamathi rice with tamarind pulp and seasoned with sesame seeds. One can use left over rice and little spices and flavouring according to one's taste. Garnishing is individual choice and is pungent rice, spicy, some add a bit of jiggery and fried peanuts, cashew etc too.



*Fish Moilee*

9.2 Fih Moilee: Yet another side dish served with main course which comprises of idiyappam, appam etc. In this the fried fish is cooked along with coconut milk and spices. It is a stew and has the portugese influence on Kerala. Any fish can be used however, seer fish, pomfret, pearl spot are used.