



Article Side

Make some most appealing finger fish recipes with Basa and Rohu by [Martin Walker](#)

Article published on January 13th 2012 | [Food](#)

Rohu and Basa are mostly fresh water fishes are among the most demanded in the market for its tasty and simple preparation techniques. While these fishes are widely popular and available around the supermarkets in frozen forms, these are used in restaurants and at homes. The most appealing fish recipes vary over region to region. But one dish that is commonly popular around the world is the finger fish recipes.

The sizes of these two fishes with the amount of flesh and the less of spines, makes these as best choices for finger fish recipe. All you need is to collect some of the spices and herbs to spice up your dish with distinctive flavors for a super delicacy. Preparation of finger fish recipe is quite easy and consumes less time as well. But, one thing that matters most is the right use of ingredients and right temperature frying to keep these fingers crispy, brownie and flavored throughout.

All you now need is to procure your desired Basa or Rohu from the market. While in many places you can get fresh live fish from the market (if it is a local production), you can also purchase frozen fish, too. Whatever might be the form, you have to clean these fishes properly prior to your preparation. In Rohu you will find scales where as in Basa there is no scale and you can make both the fish preparations with skin or without skin option. While, for the former you have to rip off scales of the body and you can cut them and clean them, the later you can use as per your choice of cutting and cleaning removing the whiskers, fins and the tail portion.

For making finger fish, you have to cut the fishes into finger-like stripes and marinate them with spices so that all the ingredients are mixed up well and marinated with the fish flesh and can offer you unique taste and flavor. If you are using the bone-less variety that is widely popular in the market, you can expect a much better texture and taste in the absence of bones.

Once you marinate the fish with essential ingredients, you can make a paste of flour and some spices like power of coriander, cloves, cinnamon, red chili and pepper. This dough is an ideal when it is properly grated with exact combination of water which will help up the mixture over the finger fishes and do not leave the surface of the fish while deep frying. You can now deep the fish fingers into the dough.

On a deep frying pan heat enough oil so that your finger fishes can be well dip in hot oil. Now put those marinated and dough covered finger fish one by one and fry them deep till they become brown in color. You can now soak excess oil by tissue paper and serve these finger fish on a plate with green sauce and dressings of round cut onion and green coriander leaves. Serve them while they are hot and you will enjoy a perfect taste of your most adored fish finger with a Bon Appétit!

Article Source:

<http://www.articleside.com/food-articles/make-some-most-appealing-finger-fish-recipes-with-basa-and-rohu.htm> - [Article Side](#)

[Martin Walker](#) - About Author:

Martin Walker is an author who writes informative articles on topics related to a [Basa](#), Asian shrimp, a [Rohu](#), Pangasius, Tilapia etc. For more information you can also visit www.siamcanadian.com.

Article Keywords:
Basa, Rohu

You can find more [free articles](#) on [Article Side](#). Sign up today and share your knowledge to the community! It is completely FREE!