



Bangada & curry (Goan)

Per: 1 Pack (Serves 3)

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SKU:

Price: ₹399.00

Stock: outofstock

Categories: [Ready to Curry](#)

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Product Description

What's in your Box

- 500 gm (Net weight) Indian Mackerel – Bangada – Approximately 3 to 4 no whole Fish – Head and Tail cut and cleaned.
- Freshly made Goan Style Red Curry Paste in airtight vacuum packaging.

Cooking Instructions

- Unbox your favorite Taazomaaso
- Add Taazomaaso Curry paste in pan and drizzle two tablespoon of oil on it.
- Add water as per requirement to maintain thickness of curry. You can add salt also as per your taste.
- Add Bangada Fish in a curry. (You can Cut Whole Fish into Two Parts as per requirement)
- Cover it with a lid and cook for 5 to 7 minutes on low medium flame.
- You can add Curry leaves or Kokam petals in Curry if available.
- Give a curry nice stir and serve Hot.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons

- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Red Goan Curry Paste Fresh grated coconut, Onion, Dry Kashmiri red chilies, Green chilies, Tamarind, Turmeric, Garlic, Cumin seeds, Coriander Seeds, Sugar jaggery, oil, salt.



Pomfret & curry (Goan)

Per: 1 Pack (Serves 3)

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SKU:

Price:

~~₹650.00~~ Original price was: ₹650.00. ₹599.00 Current price is: ₹599.00.

Stock:

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Categories: [Ready to Curry](#)

Tags: [nonpreorder](#)

Product Description

What's in your Box

- 4 no of Silver pomfret -Mini size- Approximately 10 to 12 nos Steaks – cut and cleaned.
- Freshly made Goan Style Red Curry Paste in airtight vacuum packaging.

Cooking Instructions

- Unbox your favorite Taazomaaso
- Add Taazomaaso Curry paste in pan and drizzle two tablespoon of oil on it.
- Add water as per requirement to maintain thickness of curry. You can add salt also as per your taste.
- Add the Pomfret steaks in a curry.
- Cover it with a lid and cook for 5 to 7 minutes on low medium flame.
- You can add Curry leaves or Kokam petals in Curry if available.

- Give a curry nice stir and serve Hot.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Red Goan Curry Paste Fresh grated coconut, Onion, Dry Kashmiri red chilies, Green chilies, Tamarind, Turmeric, Garlic, Cumin seeds, Coriander Seeds, Sugar jaggery, oil, salt.



Prawns & curry (Goan)

Per: 1 Pack (Serves 3)

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SKU:

Price: ₹499.00

Stock: outofstock

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Product Description

What's in your Box

- 500 gm (Gross weight) of Red or White Prawns- Approximately 20 to 22 Counts – Shell cleared, Cleaned & Deveined.

Note : After clearing the shell of 500 gm (i.e. Gross weight) Prawns will be weighed 250 gm (i.e. Net weight)

- Freshly made Goan Style Curry Paste in airtight vacuum packaging.

Cooking Instructions

- Unbox your favorite Taazomaaso
- Add Taazomaaso Curry paste in pan and drizzle two tablespoon of oil on it.
- Add water as per requirement to maintain thickness of curry. You can add salt also as per your taste.
- Add the Prawns in a curry.
- Cover it with a lid and cook for 5 to 7 minutes on low medium flame.
- You can add Curry leaves or Kokam petals in Curry if available.
- Give a curry nice stir and serve Hot.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 - 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Red Goan Curry Paste Fresh grated coconut, Onion, Dry Kashmiri red chilies, Green chilies, Tamarind, Turmeric, Garlic, Cumin seeds, Coriander Seeds, Sugar jaggery, oil, salt.



Surmai & curry (Malvani)

Per: 1 Pack (Serves 3)

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SKU:

Price: ₹650.00 Original price was: ₹650.00. ₹599.00 Current price is: ₹599.00.

Stock: instock

Categories: [Ready to Curry](#)

Tags: [nonpreorder](#)

Product Description

What's in your Box

- 400 gm (Net weight) of King fish -Surmai – Approximately 5 to 6 Steaks of (1 kg size whole fish) – Cut and cleaned.
- Freshly made malvani Style Red Curry Paste in airtight vacuum packaging.

Cooking Instructions

- Unbox your favorite Taazomaaso
- Add Taazomaaso Curry paste in pan and drizzle two tablespoon of oil on it.
- Add water as per requirement to maintain thickness of curry. You can add salt also as per your taste.
- Add the Surmai steaks in a curry.
- Cover it with a lid and cook for 5 to 7 minutes on low medium flame.
- You can add Curry leaves or Kokam petals in Curry if available.
- Give a curry nice stir and serve Hot.

Note :

- All Fish & seafood are Fresh, properly cleaned, cut, deveined and Hygienically sealed & packed
- Serves for 2 – 3 persons
- Storage instructions: Always store in a Fridge to keep chilled at 0-4°C to keep the freshness intact

Ingredients For Red Malvani Curry Paste Fresh grated coconut, Onion, Dry red chilies, Green chilies, Ginger-Garlic, Tamarind, Turmeric, Coriander seeds, Coriander leaves, Oil, Salt.
