

Curry Prawns Recipe

Ingredients: Serves 4

10 pieces big prawns or shrimps (wash, de-vein and drained)

3 small pieces salted fish bone

50 ml thick coconut milk

Curry Spices to be grounded:

5 fresh red chilies

15 dried red chilies

4 pieces candlenuts (buah keras)

10 pieces peeled shallots

3 g fresh turmeric

2 stalks lemongrass (use only the bottom white tender part)

Seasoning:

Dash of salt and sugar to taste

Method:

Soak salted fish bone for about 10 minutes, wash and drained. Sauté in a bit of oil until fragrant, dish out and leave aside. Heat 3 tablespoons cooking oil and sauté the grounded spices over low heat until fragrant. Pour in water and bring to boil. Add in salted fish bone and simmer for 5 minutes then add in prawns and coconut milk. Bring to a boil. Add in seasoning before serving hot with steamed rice.

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