

Prawns and Pineapple Curry Recipe

(Malaysian Recipe)

Ingredients: Serves 4

12 large prawns (shrimps)
3 tablespoons cooking oil
2 stalks lemon grass, lightly crushed
½ ripe pineapple, peeled and sliced
250ml thick coconut cream
500ml coconut milk
1½ teaspoons salt

Ingredients to be ground:

10 red chilies
15 shallots, peeled
5-cm knob galangal, peeled
2.5-cm knob turmeric, peeled
2.5-cm square piece dried shrimp paste
3 candlenuts

Method:

Wash prawns. Trim off feelers and legs. Leave unpeeled. Heat oil in a kuali or wok. Fry lemon grass and ground ingredients until fragrant and oil separates. Add pineapple slices, then coconut milk. Bring to a slow boil and simmer gently for 5 minutes. Put in prawns and simmer until almost cooked, then add coconut cream and salt. Simmer until prawns are thoroughly cooked.

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