

Prawns in Pineapple Curry Recipe

(Udang Kuah Pedas Nanas - Nyonya Recipe)

Ingredients A:

14 slices galangal
½ thumb-sized piece turmeric
120g shallots
5 red chilies
1 tablespoon dried shrimp paste

Ingredients B:

900ml water
1 tablespoon salt
1 tablespoon sugar
1 pineapple, cut into thin pieces
2 dried tamarind slices
600g king prawns (shrimps), washed, de-veined and trimmed
sprigs of basil leaves

Method:

Pound ingredients A in the given order to a fine paste. Transfer the paste to an enamel saucepan. Add ingredients B and mix well. Boil over a moderate heat for 10 minutes. Add the prawns, cook uncovered for 2 minutes. Remove from heat. Garnish with basil leaves. Serve hot. The gravy can be boiled first. Add the prawns to cook just before serving so that the prawns will be sweet and more tasty.

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