

## Shrimps with Coconut Flesh Recipe

### Ingredients:

600 g shrimps, shelled and de-veined  
3 tablespoons lime (calamansi) juice  
2 tablespoons vegetable oil  
Salt to taste  
Freshly crushed white pepper to taste  
100 ml chicken stock  
4 kaffir lime leaves, bruised  
½ turmeric leaf, sliced  
2 stalks lemon grass, bruised  
200 g tender coconut flesh, sliced

### Spice paste:

70 g shallots, peeled and sliced  
30 g ginger, peeled and sliced  
30 g turmeric, peeled and sliced  
15 g bird's eye chilies, sliced  
3 tablespoons vegetable oil

### Method:

Place shrimps in a mixing bowl. Add lime juice, oil and salt and pepper to taste. Mix well and refrigerate or leave in a cool place for 30 minutes. Meanwhile, prepare spice paste. Combine all ingredients, except oil, in a stone mortar or blender (processor) and grind into a fine paste. Heat oil in a saucepan and add spice paste. Sauté over low heat until fragrant, adding 3 tablespoons stock during sautéing to prevent sticking. Add shrimps and all remaining ingredients. Increase heat to medium and sauté until shrimps are cooked. Adjust seasoning to taste before dishing out to serve. Garnish, if desired, with finely chopped red chilies and kaffir lime leaves.