

## Sweet Potato Leaf Curry Recipe

(Huan Chu Heok Masak Lemak Recipe)

### Ingredients:

300 g prawns (shrimps), shelled and de-veined  
2 cups prawn stock  
2-3 pieces dried tamarind peel  
400 g sweet potatoes, peeled and cubed  
400 g young sweet potato leaves  
250 ml (1 cup) thick coconut milk (from 1 grated coconut)

### Spice paste (ground):

50 g (4) fresh red chilies  
10 g (4) dried red chilies  
80 g (6) shallots, peeled  
5 g (1 teaspoon) belachan (dried shrimp paste), toasted

### Method:

Heat the oil in a wok to sauté the spice paste until fragrant. Add the prawns and fry until they turn pink before adding the prawn stock and tamarind peel. Bring stock to a boil and add sweet potato cubes. Simmer until sweet potatoes are cooked. Add the coconut milk, stirring lightly. When gravy starts to boil, add the sweet potato leaves. Remove from heat immediately.

**Note:** Prawn stock can be prepared from the discarded prawn shells. Fry the shell in a little oil until aromatic, about 5 minutes, then add in 250 ml water. Allow to boil for 20-30 minutes. Strain before use. Or use instant fish stock made by dissolving ikan bilis (anchovies) granules in water.