

Coconut Curry Prawns Recipe (Nyonya Recipe)

Ingredients: Serves 4

8 nos. king prawns
30g paku leaves
4 nos. tomato (wedged)
2 blades kaffir lime leaf
2 star anises
200ml thick coconut milk
2 tablespoons chili paste/cili boh
500ml ikan bilis (dried anchovies) stock

Spices to be pounded together:

60g shallots
1 stem lemon grass (use only the bottom white tender part)
½ stalk ginger bud
2cm fresh turmeric
3 garlic cloves

Seasoning:

1 tablespoon fish curry powder
1½ tablespoon turmeric powder
1 tablespoon fish sauce
salt to taste
sugar to taste

Method:

Heat up 4 tablespoons oil to sauté star anises and chili paste. Add in pounded spices and kaffir lime leaves, stir-fry until fragrant or slightly dry. Pour in ikan bilis stock and seasoning. Bring to a boil, add in prawns, tomatoes and coconut milk. Bring back to the boil, then reduce to medium heat, cook for 5-8 minutes until the soup is slightly thicken. Add in paku leaves and cook until soft. Remove from heat. Serve hot with steamed white jasmine rice.