

## **Curry Prawns Kapitan Recipe**

**(Captain's Prawn Curry Recipe)**

**Ingredients:** Serves 6

500 ml cooking oil  
500 g king prawns (jumbo shrimps), feelers trimmed  
1 onion, peeled and coarsely chopped  
300 ml coconut milk, extracted from 250 g grated coconut and 300 ml water  
1½ teaspoons salt  
1 tablespoon sugar  
2½ tablespoons calamansi juice  
1 sprig mint leaves

**Finely ground paste:**

4 dried chilies, soaked in water and drained  
8 red chilies  
3 cloves garlic, peeled  
3 candlenuts  
3.5 cm fresh turmeric, peeled  
2.5 cm galangal, peeled  
2 stalks lemon grass, sliced  
1 teaspoon crushed dried shrimp paste (belachan)

**Method:**

Heat the cooking oil in a wok until hot. Add the prawns and dry for 30 seconds. Drain and set aside. Leave 7 tablespoons oil in the wok. Sauté onion for a few minutes and add finely ground paste. Fry until aromatic. Return the prawns (shrimps) to the wok. Stir in coconut milk and bring to a boil. Simmer for 2-3 minutes. Season with salt and sugar. Remove from the heat and add calamansi juice. Garnish with mint leaves and serve.

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