

Jackfruit Curry Recipe

(Nyonya Curry Recipe)

Ingredients: Serves 7

750 g peeled, young jackfruit

125 ml cooking oil

200 g small prawns (shrimps), shelled and de-veined

600 ml coconut milk, extracted from 450 g grated coconut and 600 ml water

5 teaspoons salt

2 teaspoons sugar

Finely ground paste:

14 dried chilies, soaked in water and drained

1 red chili, seeded

15 shallots, peeled

4 candlenuts

1 cm fresh turmeric, peeled

1 cm galangal, peeled

2 stalks lemon grass, sliced

1 tablespoon powdered coriander

¼ tablespoon crushed dried shrimp paste

Method:

Cut the jackfruit into thick slices and boil until soft. Drain. Heat cooking oil and fry finely ground paste until fragrant. Add the prawns (shrimps) and fry for a few minutes. Stir in the coconut milk and bring to a boil. Add jackfruit and cook for 2 minutes. Season with salt and sugar. Serve hot with spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes).

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