

Kakuluwo Curry Recipe

(Crab Curry Sri Lankan Recipe)

Ingredients: Serves 4-6

2 large crabs
3 medium onions, peeled and finely chopped
6 cloves garlic, finely chopped
2 teaspoons finely grated fresh ginger
½ teaspoon fenugreek seeds
10 curry leaves
8 cm (3 inch) stick cinnamon
1-2 teaspoons chili powder
1 teaspoon ground turmeric
3 teaspoons salt
4 cups thin coconut milk
2 tablespoons desiccated coconut
1 tablespoons ground rice
2 cups thick coconut milk
3 tablespoons lemon juice

Method:

Remove large shells of crabs and discard fibrous tissue found under the shell. Divide each crab into 4 portions, breaking each body in half and separating large claws from body. Leave legs attached to body. Put onion, garlic, ginger, fenugreek, curry leaves, cinnamon, chili, turmeric, salt and thin coconut milk into a large saucepan. Cover and simmer gently over low heat for 30 minutes. Add crabs and cook for 20 minutes if using raw crabs. Cook for only 5-7 minutes if cooked crabs are used. If pan is not large enough, simmer half the pieces of crab at a time. Crabs should be submerged in sauce while cooking so that the crabs can absorb the flavor. Lightly fry the desiccated coconut and ground rice separately in a dry frying pan over moderate heat, stirring constantly to prevent burning, until each is golden brown. Blend on high speed both in an electric blender together with half the thick coconut milk for 1 minute. Add to curry with lemon juice and wash out blender with remaining coconut milk and add in. Simmer curry uncovered a further 10 minutes on low heat. Serve with boiled rice.

Note: Onions vary greatly in different countries and even from one season to the next. If they are inclined to be large and tough, first soften by cooking gently in 2-3 tablespoons oil for about 20 minutes before including in the recipe.