

Prawn Blachan Recipe

(Accompaniment to Lampries Sri Lankan Recipe)

Ingredients: Serves 18-20

1 cup dried prawn (shrimp) powder
½ cup desiccated coconut
2 teaspoons chili powder or to taste
2 medium onions, peeled and chopped
5 cloves garlic, peeled and sliced
1 tablespoon finely chopped fresh ginger
⅔ cup lemon juice
1 teaspoon salt, or to taste

Method:

Put prawn powder in a dry frying pan and heat for a few minutes, stirring. Turn on to a large plate. Put desiccated coconut in the same pan and heat, stirring, until a rich brown color. Turn on to a plate to cool. Put remaining ingredients into blender container, cover and blend until smooth. Add prawn powder and desiccated coconut, cover and blend again, adding a little water if necessary to bind ingredients. Scrape down sides of container occasionally with a spatula. Turn on to a plate and shape into a round, flat cake. Serve with rice and curries.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]