

Prawn Lemon Grass Curry Recipe

(Malaysian Recipe)

Ingredients: Serves 4

1kg prawns (shrimps), medium-sized
3 shallots, peeled and sliced
3 cloves garlic, peeled and sliced
3 stalks lemon grass, bruised
(use only the bottom white tender part)
125ml water
1 piece dried sour fruit (asam gelugur)
200 ml coconut milk, extracted from ½ grated coconut
and 250ml water
2 red chilies, halved lengthwise
2 green chilies, halved lengthwise
2 turmeric leaves, torn into pieces
salt to taste

Spices:

1 tablespoon bird's eye chilies (chili padi) paste
1 tablespoon dried chili paste
1 teaspoon fresh turmeric paste

Method:

Remove prawn feelers and legs. Leave shell intact. Rub prawns with salt and rinse with water. Put prawns, spices, shallots, garlic, lemon grass and water in a pot. Stir well. Add dried sour fruit slice and bring to the boil over medium heat until prawns change color. Pour in half of the coconut milk, stir and reduce heat. Leave to simmer for a while. Add red and green chilies and turmeric leaves. Season with salt to taste and pour in remaining coconut milk. Lower the heat and simmer for a few minutes and continue to stir. Turn off the heat and serve. Always continue to stir when cooking prawn or crab in coconut milk curries. The correct way is to scoop and pour back the gravy several times from and to the center of the pot using a ladle. Make sure the coconut milk does not separate. If that happens, add more coconut milk and salt and repeat the scooping and pouring process.

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