

## **Sambal Serai Prawns Recipe**

**(Creamy Cashew Nuts and Lemongrass Sambal Prawns Recipe)**

### **Ingredients:**

150 g raw, whole cashew nuts  
100 ml oil  
20 g (3 cloves) garlic, peeled and sliced thinly  
4 shallots, peeled and sliced thinly  
60 g (4 stalks) lemongrass, chopped and pounded coarsely  
10 g belachan (dried shrimp paste), toasted and crumbled  
200 ml thin coconut milk  
5 g tamarind pulp  
½ teaspoon salt  
300 g medium-sized prawns (shrimps), shelled and de-veined  
100 ml thick coconut milk, from ½ grated coconut

### **Garnishings:**

1 red chili, seeded and chopped  
2 green chilies, seeded and chopped

### **Method:**

Lightly roast the cashew nuts in a dry wok over a medium fire, stirring often to prevent burning for about 5-10 minutes, or until lightly golden. Set aside to cool completely. Heat 100 ml oil in a wok to fry the garlic until fragrant and golden. Dish out garlic and fry the shallot in the same oil until crisp and golden. Remove and set aside. In the same oil, sauté the lemongrass and belachan. Mix the thin coconut milk with the tamarind pulp and strain the mixture before adding to the wok together with ½ teaspoon salt, or to taste. Bring to a boil. Use a wooden ladle to break up any shrimp paste lumps. Add in the prawns and stir until cooked before adding in the thick coconut milk and ½ the fried garlic and shallot. Mix well and dish out onto a serving plate. Garnish with the remaining garlic and shallot crisps and chilies. Top with cashew nuts and serve.

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