

## Shrimp and Pineapple Curry Recipe

### Ingredients:

12 large shrimps  
3 tablespoons cooking oil  
2 stalks lemon grass, lightly crushed  
½ small ripe pineapple, peeled and sliced  
250 ml coconut cream, squeezed from 1 grated coconut with a little water added  
500 ml coconut milk, squeezed from same grated coconut with sufficient water added  
1½ teaspoons salt

### Ingredients to be ground:

8 red chillies  
15 shallots, peeled  
5 cm knob galangal, peeled  
2.5 cm knob turmeric, peeled  
2.5 cm square piece dried shrimp paste  
3 candlenuts

### Method:

Wash shrimps. Trim off feelers and legs. Leave unpeeled. Heat oil in a wok and fry lemon grass and ground ingredients until fragrant and oil separates. Add pineapple slices, then coconut milk. Bring to a slow boil and simmer gently for 5 minutes. Put in shrimps and simmer until shrimps are thoroughly cooked. Serve with steamed jasmine rice.

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