

Spicy Shrimp Paste Prawns Recipe

Ingredients:

1 1/4 kg large prawns (shrimps), shelled and de-veined
1 teaspoon mustard seeds
1 stalk curry leaves
100 g onion, chopped
1 big tomato, chopped
15 shallots
2 cm ginger
1/2 teaspoon aniseed
10 cloves garlic
2 peppercorns
1 tablespoon chili paste, made from dried chilies soaked and then ground
1 tablespoon curry powder (fish masala)
3/4 teaspoon salt
1 cup tamarind juice, made from mixing 1 tablespoon tamarind pulp and water and squeezing for the juice
1/2 cup thick coconut milk
1/2 cup vegetable oil
Red and green chilies for garnishing

Method:

Pound shallots, ginger, aniseed, garlic and peppercorns together to make the spice paste; set aside. Heat oil in a pan; add mustard seeds and curry leaves. Add chopped onions and fry till golden brown. Add spice paste and fry till aromatic. Add chili paste and fry lightly. Add chopped tomato and curry powder and stir-fry a little; taste for salt. Add prawns and stir-fry till color changes slightly. Cover pan and let mixture simmer till prawns are almost done. Add tamarind juice and simmer till prawns are full cooked. Add coconut milk, lower heat and continue to stir till oil appears on the surface. Serve with rice.