

# Prawn Curry

By Ilavenil Subbiah



**Servings: 6**

**Prep Time 25 mins**

**Cook Time 30 mins**

70 gm (2.5 oz), Coconut, *freshly grated*  
140 gm (4.9 oz), Cashew Nut Halves  
2 tbsp, Cooking Oil  
10 pcs, Curry Leaves  
2 bulbs, Medium Brown Onions, *chopped*  
3 tsp, Ginger, *finely grated*  
3 tbsp, Fish Curry Powder  
480 ml, Coconut Milk  
1 tsp, Salt, *to taste*  
960 gm (2 lb 1.6 oz), Prawns, *shelled and de-veined*

2 pcs, Medium Tomatoes, *diced*  
4 sprigs, Coriander, *finely chopped*

/ *taste and thoughts*

Ilavenil adapted this recipe from her mum. She finds particular appeal in this spicy dish as it allows her a taste of home with the scarce Asian ingredients she finds in overseas supermarkets.

## step by step

- 1 Toast grated coconut and cashew halves separately until golden brown. Set aside.
- 2 Heat oil and fry curry leaves over medium heat for 1 min in a medium-sized pan.
- 3 Add onions and ginger. Sauté for 3 mins then reduce heat to low.
- 4 Add curry powder. Fry until aromatic, taking care not to burn ingredients.
- 5 Add coconut milk and salt. Stir until mixture begins to simmer. Continue simmering for 10 mins, stirring occasionally.
- 6 Add prawns to the curry mix and cook uncovered, for 8-10 mins or until the prawns are cooked through.
- 7 Stir in tomatoes and toasted coconut. Cook until the tomatoes are just warmed through. Remove from heat.
- 8 Add chopped coriander and toasted cashews.
- 9 Serve immediately with steamed rice.