

Taking advantage of the 3 for 2 offer on the Fish counter meant we had a pack of King Prawns. There had to be a Curry in there somewhere?

Ingredients:-

200g of Raw King Prawns
1 Tbsp of Oil
½ Tsp of Mustard Seeds
½ Tsp Black Onion Seeds
1 Onion, sliced
2 Cloves of Garlic, finely sliced
1 Tbsp of grated Ginger
¼ Tsp of Chilli Powder
¼ Tsp of Ground Coriander
½ Tsp of Turmeric
1 tin of chopped Tomatoes
1 Tsp of Tamarind Concentrate
Juice of a Lemon
50ml of Water
A pinch of Sugar
½ Tsp of Fenugreek
A pinch of Salt

Method:-

(1) Marinade the King Prawns in Oil, Chilli Powder, Black Pepper & Lemon Juice.
(2) Heat a large frying pan or Wok to a high heat. Add a little Oil then fry the Mustard Seeds, Black Onion Seeds, and Fenugreek.
(3) Add the Onion and fry for a few minutes.
(4) Add the Ginger and Garlic and fry until fragrant.
(5) Add Chilli Powder, Ground Coriander and Turmeric. Stir in until the Onions are coated.
(6)Pour in the Water, Tomatoes, Tamarind and bring to the boil.
(7) Season with a pinch of Salt and a pinch of Sugar.
(8) Turn down and simmer.
(9) In a separate pan fry the King Prawns until cooked through.
(10) Stir the King Prawns into the sauce.
(11) Serve over boiled Rice and garnish with chopped Coriander.

We had ours with a Coriander and Mint Raita, Lime Pickle, Relish and a few fresh made Poppadoms.