



**This was a real hit with us. Neither of us are keen on Coconut Milk, so Sue created an alternative using ground Cashew Nuts and Yogurt. Which worked remarkably well.**

**Ingredients for the Masala Paste:-**

- 1 Tbsp of Coriander Seeds
- 1 Tsp of Cumin Seeds
- 1 Stick of Cinnamon or ½ Tsp of Powder
- ½ Tsp of Peppercorns
- 2 Dried Red Chillies
- ¼ Tsp of Gloves
- 3 Garlic Cloves, Minced
- ½ a Tsp of Water

**Ingredients for the Curry:-**

- 400g of King Prawns
- ½ Tbsp of Mustard Seeds
- 6 Curry Leaves
- 1 Thumb of Ginger, grated
- 2 Hot Green Chillies, pierced
- 1 Onion, finely diced
- 1/ 4 Tsp of Chilli Powder
- 1 Tsp of Turmeric
- ½ Tsp of Cumin powder
- ¾ Tsp of Coriander powder

100ml of Tomato Puree + Water  
½ Tsp of dried Fenugreek  
¼ Tsp of Black Peppercorns  
1/2 Tsp of Pomegranate Molasses  
50g of Cashew nuts, ground  
2 Tbsp of Plain Yogurt  
2 Tbsp of Oil

**Method:-**

- (1) Dry fry the Masala spices until fragrant and allow to cool.
- (2) Grind to a smooth paste.
- (3) For the Curry, add Oil to a pan and fry the Mustard Seeds until they pop.
- (4) Add the Curry Leaves and cook for a minute.
- (5) Add the Ginger and Chillies, sauté for a minute.
- (6) Stir in the Onions and cook until golden brown.
- (7) Add the Masala Paste, Chilli Powder, Coriander Powder, Cumin Powder and Turmeric.
- (8) Cook on a low heat for 3 to 4 minutes.
- (9) Stir in the Tomato Puree and a dish of Water.
- (10) Simmer for 2 minutes.
- (11) Add the Fenugreek and Black Pepper.
- (12) Add the Yogurt and Ground Cashew Nuts, Salt and Pomegranate Molasses.
- (13) Simmer gently and allow to thicken.
- (14) Add the Prawns and cook for a further 3 to 4 minutes.
- (15) Garnish with fresh Coriander Leaves.

**We served ours on a bed of Wild Rice / White Rice with home fried Popadums.**