



CURRIED PRAWN WITH LEMONGRASS

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Ingredients:

Yellow Curry Paste

White peppercorns - 1tsp
Cumin seeds - 1tsp
Coriander seeds - 1tsp
Cinnamon - 2in piece
Shallots - 3 diced
Garlic - 10 small dried cloves
Galangal - 1in piece finely chopped
Lemongrass - 3in piece finely chopped
Turmeric (Thai Ginger) - 2in piece chopped
Shrimp paste - 1tsp
Yellow Pepper (Capsicum) - half, cut into small strips

Main dish

Garlic - 2 fresh cloves chopped
Egg - 1
Yellow Curry Paste - 1 tbsp
Coconut milk - 2tbsp - 1tbsp for garnish
Prawns - 5 de-veined
Water - 1tbsp
Curry powder - 1tsp
Oyster sauce - 1tsp
Soy sauce - 1tsp
White sugar - 1tsp
White onion - half, diced
Red chilli - 2 deseeded and cut into strips
Thai celery - 3 pieces cut into quarters

Cooking Instructions:

Yellow Curry paste

1. Into mortar put all hard ingredients - white peppercorns, cumin, coriander and cinnamon
2. Grind to a powder
3. Add shallots, garlic, lemongrass, galangal, turmeric continue to mix to a paste
4. Add shrimp paste and mix well
5. Add yellow pepper
6. Continue to mix until smooth paste

Main Dish

1. Place wok on a low gas and heat 1tbsp oil
2. Add garlic and cook until golden
3. Add egg stirring continuously until cooked - move to side of wok
4. Add 1tbsp curry paste and cook until smells good - do not burn
5. Add 1tbsp coconut cream and mix together
6. Add prawns and 1tbsp of water, stir
7. Add curry powder and mix well
8. Add sugar, oyster sauce and soy sauce stirring well
9. Add onion, celery, red chilli and mix - turn off your gas
10. Serve in a bowl and swirl 1tbsp of coconut milk on top
11. Garnish with red chilli strips