



Succulent Prawn Curry (Sri Lankan-style)

Serves 2

Ingredients

1 tablespoon vegetable oil
½ medium onion, chopped
½ teaspoon turmeric
½ teaspoon fenugreek seeds
5cm cinnamon stick
5 fresh curry leaves or the equivalent dried and crumbled
1 teaspoon grated fresh ginger
3 cloves garlic, grated
60ml coconut cream
1 teaspoon chilli powder
150ml water
pinch of salt
500g prawns (cooked or raw), shelled and deveined
juice of ½ lemon
steamed rice, to serve



Method

1. Place a pan over medium heat. When the pan is hot, add the oil.
2. Fry the onions in the hot oil until lightly browned. Add the turmeric, fenugreek seeds, cinnamon stick, curry leaves, ginger and garlic. Fry for 1 minute, stirring continuously.
3. Add the coconut cream, chilli powder, water and salt, and slowly bring to the boil. Reduce heat to a simmer.
4. Add the prawns. Bring the pan back to the boil, then simmer gently for 5 minutes until prawns are just cooked. (If using ready-cooked prawns keep them in the liquid just long enough to heat through.)
5. Remove from heat and stir in the lemon juice.
6. Serve with steamed rice.