

45 minutes

Serves 4

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Ingredients:

- Canola oil, for frying
- 16 large Argentinian prawns, deveined
- 2 onions, chopped
- 6 cloves garlic, chopped
- 2 stalks celery, sliced
- 2cm knob fresh ginger, peeled and chopped
- 3-4 curry leaves
- 2 Tbsp (30ml) garam masala
- 1 Tbsp (15ml) turmeric
- 2 tsp (10ml) medium curry powder
- 1 tsp (10ml) paprika
- 1 tsp (5ml) each ground coriander and ground cumin
- 3 cups (750ml) fish stock
- 1 can (400g) tomato purée
- 1 can (400ml) coconut milk
- Pinch sugar
- Salt and milled pepper

For serving:

- Lemon wedges
- Handful fresh coriander
- ¼ cup (60ml) coconut flakes, fresh or toasted
- Pickled red onions (optional)
- Roti, naan or poppadoms

Method

1. Heat oil in a large pot and fry prawns in batches for 2-3 minutes per batch, to par-cook. Set aside.
2. Add another glug of oil to the same pot and fry onion, garlic, celery and ginger for 2 minutes.
3. Add curry leaves and fry for a minute.
4. Lower heat, add spices and fry for 8-10 minutes until fragrant, adding a splash of water if needed.
5. Pour in fish stock, tomato purée, coconut milk and sugar.
6. Simmer uncovered for 12-15 minutes, stirring regularly.
7. Add prawns and poach for 2-3 minutes to infuse flavours. (Avoid stirring to keep prawns whole.)
8. Season well, add a squeeze of lemon and stir through coriander.
9. Garnish with coconut flakes and pickled onions, and serve with roti, naan or poppadoms.

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