

Less than 1 hour

Serves 6-8

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Ingredients

- 2 Tbsp (30ml) olive oil
- 6 shallots or 2-3 white onions, chopped
- 4 cloves garlic, chopped
- Handful fresh or dried curry leaves
- 2 Tbsp (30ml) butter
- 1 packet (3) bell peppers, diced
- 2 Tbsp (30ml) garam masala
- 2 Tbsp (30ml) medium curry powder
- 1 Tbsp (15ml) ground turmeric
- 2 cups (500ml) fish stock
- 1 can (400ml) coconut milk
- 1 can (400ml) coconut cream
- 1 box (800g) large wild pink prawns, cleaned, deveined and heads removed
- 1 bag (700g) PnP seafood mix, defrosted
- Juice (120ml) of 2 lemons
- Handful fresh coriander, chopped + extra for serving
- Salt and milled pepper

Salsa:

- 1 red onion, chopped
- 1 punnet (350g) PnP medley tomatoes, halved
- ½ tub (80g) fresh coconut, chopped
- Juice (30ml) of 1 lime or ½ lemon
- 1 Tbsp (30ml) coriander, chopped
- 2 tsp (10ml) honey

- Glug olive oil
- Salt and milled pepper
- Crusty bread, for serving

#### Method

1. Heat oil in a large cast iron pot over medium coals.
2. Fry shallots, garlic and curry leaves for 3-4 minutes.
3. Add butter, peppers and spices and fry for a further 3-4 minutes.
4. Add stock and simmer for about 5-7 minutes.
5. Add coconut milk and cream and simmer for 10 minutes.
6. Poach prawns and seafood mix in sauce for 12-15 minutes, or until cooked through.
7. Stir through lemon juice and coriander. Season.
8. Combine salsa ingredients. Set aside.
9. Ladle seafood into serving bowls and top with extra coriander and salsa.
10. Serve with crusty bread.

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