



Fragrant Prawn Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 4

For the curry paste

Half teaspoon cumin seeds crushed
1 heaped teaspoon coriander seeds crushed
2-3 whole fresh green chillis (to your taste)
3 large thumb-sized pieces of fresh ginger, peeled and chopped
3 fresh stalks of lemongrass, chopped
4 cloves garlic, peeled
4 "handfulls" fresh coriander / cilantro with stalks
6 salad onions, washed and trimmed
zest of 1 lime and juice of 2 limes
2 tablespoons olive oil to loosen paste

For the prawn curry

200-250g baby corn
400ml coconut milk
2 tablespoons nam pla (Thai fish sauce)
1 tablespoon dark soy sauce (add 2 tbsps more if no nam pla)
300g peeled tiger prawns

Instructions

1. Throw the curry paste ingredients into a food processor and whizz up to a fine paste
2. In a hot wok or casserole type pan stir fry the baby corn for 30 seconds

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3. Add the curry paste and stir fry for another 30 seconds
 4. Add the coconut milk and simmer for 5 minutes
 5. Add the prawns and simmer for a few minutes until cooked. Season with nam pla and soy sauce

Serve immediately with rice.