

# Mozambican Prawn Curry

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## Ingredients

800 g frozen prawn meat (defrost overnight in fridge)  
4 tsp sunflower oil  
2 onions, finely chopped  
2 Tbsp fish masala  
½ tsp turmeric  
2 tomatoes, finely chopped  
1 tin coconut cream  
Salt and black pepper to taste  
50gms grated coconut  
Chopped fresh coriander to garnish

## Method

### Step 1

Heat the oil in a saucepan and add the onions and finely chopped garlic. Sauté the onions until translucent.

### Step 2

Add the fish masala to the onions. Stir through and cook until the aroma is released. Now add the dried coconut and cook for two minutes

### Step 3

Add the tomato and simmer for 20 minutes, add a little water if needed.

### Step 4

Add the prawns and gently simmer for two or three minutes.

### Step 5

Stir through the coconut cream and simmer for 5 minutes.

### Step 6

Garnish with the chopped coriander and serve with coconut rice.

THE  
COOKERY

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