

Mozambican Prawn Curry

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

by The Secret Jozi Chef

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