

INGREDIENTS:

FOR THE TOASTED COCNUT:

- 100g fresh Coconut Flesh
- 2tsp Sunflower Oil

FOR THE CURRY:

- thumb-sized piece ginger ,
peeled
- 6 garlic cloves , peeled
- 1 ½ tbsp mild curry powder
- 100ml sunflower oil
- 7 curry leaves
- 1 cinnamon stick
- 1 star anise
- 3 cardamom pods
- 6 cloves
- 6 shallots , thinly sliced
lengthways
- 3 tbsp tamarind paste
- 1 pineapple , peeled, cored
and cut into chunks
- 1 tbsp palm sugar or soft
brown sugar
- 400ml can full-fat thick
coconut milk
- 24 large raw king prawns ,
peeled
- handful coriander leaves and
cooked white or brown rice,
to serve



HOW TO PREPARE:

STEP 1:

Finely grate the coconut, then toast slowly in a wok, stirring until evenly dark brown (it will start to smell very strong, but it will work a treat). While it's still warm, pound to a paste with the sunflower oil using a pestle and mortar. Set aside.

STEP 2:

Finely grate or pound the ginger and garlic together using a pestle and mortar. Make a loose curry paste by adding 75ml water to the curry powder. Heat the oil in the wok until it's just starting to smoke, then throw in the curry leaves, cinnamon stick, star anise, cardamom pods and cloves and cook for 1 min until fragrant.

STEP 3:

Add the shallots and ginger and garlic paste, cook for around 7 mins until softened and starting to brown, then add the curry powder paste. This is the most important part of making the curry. Ideally, cook over a very low heat and wait until the oil separates and bubbles over the paste, around 10-12 mins. Scrape the bottom of the pan occasionally to remove the crust.

STEP 4:

When the oil has come to the top, add the tamarind paste, pineapple and sugar. Pour in the coconut milk. When the mixture starts boiling, add the prawns and return to the boil, then stir through the toasted coconut. Season the curry with salt, scatter over the coriander and serve with rice.

Prep Time: 25 Minutes
Total Cook Time: 40 Minutes
Serves: 8 people