



Udang Masak Lemak (Pineapple Prawn Curry)

Difficulty: Easy

Servings: 4 – 6

Preparation Time: 40 mins

Cooking Time: 40 mins

Ingredients

12 Large Peeled Prawns	20g Shallots
3 Large Red Chilies	20g Candlenuts
2 Large Green Chilies	150g Pineapple Slices
2 Stalks Lemongrass	30ml Cooking Oil
2 Asian Bay Leaves	150ml Coconut Cream
2 Kaffir Lime Leaves	500ml Prawn Stock
2 Tomatoes	To Taste Salt
8 Lady Fingers	To Taste Pepper
10g Turmeric	To Garnish Coriander
20g Garlic	

Methods

1. Devein prawns. Remove the white portion of the lemongrass and smash the remaining lightly. Slice lady fingers into halves and cut tomatoes into wedges.



2. Chop pineapple into slices.



3. Remove the seeds of green and red chilies and chop them into smaller pieces.



4. Blend chilies, shallots, garlic, candlenuts and turmeric into a paste with your Hand Blender.





5. In a lightly heated pan, add oil and prawns. Sear prawns for 2 minutes, until they turn orange. Remove and set aside.



6. Add blended paste, lemongrass, Asian bay leaves and Kaffir lime leaves to the same pan. Fry for 3 to 5 minutes, until fragrant.



7. Add prawn stock and simmer for 4 to 5 minutes. Add halved lady fingers and continue to cook for 5 to 8 minutes.



8. Add tomato wedges and 150g of pineapple slices. Mix well. Add cooked prawns and coconut cream. Mix well and cook for another 5 minutes. Season with salt and pepper.



9. Garnish with coriander and serve.

