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*by ewfood*

## Prawns simmered in a coconut and Kokum curry



## Ingredients

16-20 Prawns 500g  
Red chilli pwd 5g  
Corinader pwd 10g  
Oil 25ml  
Onion ,sliced 20g  
Tomato paste 15g  
Green chillies 3g  
Coconut milk 200ml  
Kokum 50g  
<strong>For Goan paste:</strong>  
Dry red chillies 5g  
Corriander seeds 10g  
Cumin seeds 7f  
Turmeric powder 2g  
Ginger 5g  
Garlic 5g  
Fresh coconut, grated 2g

## Preparation

- 1 Clean and wash the prawns
- 2 Apply some salt, turmeric powder and chili powder and leave it aside
- 3 Dry roast cumin, coriander and chillies and make a paste with water and then strain
- 4 Heat oil in a heavy bottom pan add slice onion and fry until golden brown
- 5 Add in the spice paste and sauté the paste and then add in the tomato paste.
- 6 Add in the coconut milk and some water
- 7 allow it to boil.
- 8 Let the prawns simmer in the sauce till done.
- 9 Garnish with fresh coconut and serve with steamed basmati rice

## Cooks Note

Also known as Goan Jhinga. Recipe for 4 persons.  
Armani Ristorante, Taste of Dubai 2013.