



This was a real hit with us. Neither of us are keen on Coconut Milk, so Sue created an alternative using ground Cashew Nuts and Yogurt. Which worked remarkably well.

Ingredients for the Masala Paste:-

- 1 Tbsp of Coriander Seeds
- 1 Tsp of Cumin Seeds
- 1 Stick of Cinnamon or ½ Tsp of Powder
- ½ Tsp of Peppercorns
- 2 Dried Red Chillies
- ¼ Tsp of Gloves
- 3 Garlic Cloves, Minced
- ½ a Tsp of Water

Ingredients for the Curry:-

- 400g of King Prawns
- ½ Tbsp of Mustard Seeds
- 6 Curry Leaves
- 1 Thumb of Ginger, grated
- 2 Hot Green Chillies, pierced
- 1 Onion, finely diced
- 1/ 4 Tsp of Chilli Powder
- 1 Tsp of Turmeric
- ½ Tsp of Cumin powder
- ¾ Tsp of Coriander powder

100ml of Tomato Puree + Water
½ Tsp of dried Fenugreek
¼ Tsp of Black Peppercorns
1/2 Tsp of Pomegranate Molasses
50g of Cashew nuts, ground
2 Tbsp of Plain Yogurt
2 Tbsp of Oil

Method:-

- (1) Dry fry the Masala spices until fragrant and allow to cool.
- (2) Grind to a smooth paste.
- (3) For the Curry, add Oil to a pan and fry the Mustard Seeds until they pop.
- (4) Add the Curry Leaves and cook for a minute.
- (5) Add the Ginger and Chillies, sauté for a minute.
- (6) Stir in the Onions and cook until golden brown.
- (7) Add the Masala Paste, Chilli Powder, Coriander Powder, Cumin Powder and Turmeric.
- (8) Cook on a low heat for 3 to 4 minutes.
- (9) Stir in the Tomato Puree and a dish of Water.
- (10) Simmer for 2 minutes.
- (11) Add the Fenugreek and Black Pepper.
- (12) Add the Yogurt and Ground Cashew Nuts, Salt and Pomegranate Molasses.
- (13) Simmer gently and allow to thicken.
- (14) Add the Prawns and cook for a further 3 to 4 minutes.
- (15) Garnish with fresh Coriander Leaves.

We served ours on a bed of Wild Rice / White Rice with home fried Popadums.