

Prawns in Spiced Coconut Sauce

Ingredients:

12 large raw prawns
1 large onion
2 tablespoons oil
2 stalks lemon grass
2 fresh red or green chillies
2.5 cm (1 inch) piece fresh ginger
2 tablespoons fish sauce or light soy sauce
1 cup thick coconut milk
2 medium tomatoes
water
1 teaspoon sugar
teaspoon white pepper

Preparation:

1. Peel prawns, leaving the tail on. Cut down the centre of the back, remove the dark vein.
2. Chop onion finely.
3. Finely chop the lemon grass.
4. Slice the chillies - removing the seeds.
5. Shred the ginger.
6. Peel and chop the tomatoes.

Method:

1. Fry onion in oil until soft.
2. Add lemon grass, sliced chillies and ginger and saute for 2 minutes.
3. Add fish sauce or soy sauce with coconut milk, tomatoes and a little water. Cook on low heat until tomato is soft and sauce well flavoured.
4. Add prawns and simmer for about 5 minutes - until tender.
5. Season with sugar and white pepper.
6. Place in a serving bowl and serve with jasmine or coconut rice.

(Serves 4)