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RECIPE SERVICE

Recipe number: 219421

Recipe name: Seafood curry with prawns and mangoes

(For 4 people)

500 g frozen king prawns
2 mangoes
1 pinch chili powder
2 tbsp curry powder
1 carrot
2 onions
3 cloves garlic
2 sticks celery with leaves
2 tbsp seed oil
3 tbsp grated coconut
3 tbsp coconut milk
5 tbsp sesame oil
Juice of 1/2 lemon
Salt & freshly ground pepper

Thaw the prawns in a sieve, moving them around frequently. Then dab dry.

Peel the mangoes and cut the flesh away from the stone in slices approximately 0.5 cm thick. Put half the mango flesh into a blender with the grated coconut, coconut milk, chili powder, curry powder and 3 tbsp water and blend to a fine purée.

Peel the carrot, onions and garlic and dice very finely. Trim and wash the celery and dice finely. Reserve a few celery leaves.

Heat the seed oil and sweat the diced vegetables. Add the shrimps and cook all together for a couple of minutes. Stir in the puréed mango sauce and simmer gently for about 8 minutes. If the sauce becomes too thick, thin with a little coconut milk or warm water.

Season the seafood curry with lemon juice, sesame oil, salt and pepper. Serve garnished with the remaining mango slices and celery leaves.