



Kerla Prawns

500g Prawns (washed, shelled and deveined)
Pat dry then sprinkle them with ½ tsp of salt. Braise in 1tsp oil till they are a flushed pink.

2 Onions chopped with MINCER
1 tsp Garlic
½ tsp Salt
3 tblsp Oil
1 ½ tsp Red chillies with MINCER
1/2 tsp Jeera crushed with MINCER
¾ cup Coconut cream
2 tblsp Yougurt

Crush in GRINDER:
1 Small piece cinnamon
1 Clove
3 Elachi (cardamom)
1 tsp Jeera

Method:
Roast the spices and then grind fine. Mix together chopped onion, garlic, red chillies, jeera and salt. Fry this onion paste in the oil and when onions are fried, add prawns and curds and simmer slowly for a few minutes. Add coconut milk and ground spices. Allow to infuse just once, then lower the heat and simmer slowly for five minutes by which time the prawns will be done. Serve hot with rotis or rice.