

# GRIDDLED PRAWNS WITH SPICED SEAFOOD SAUCE

## INGREDIENTS

### SHRIMP

- 12 large shrimp, shelled and cut in half
- 2 tablespoons sunflower oil
- 30 g unsalted butter
- ½ lemon
- Sea asparagus (optional)

### SPICE BLEND

- 1 teaspoon ground coriander
- ½ teaspoon chaat masala
- ½ teaspoon red chilli powder
- ½ teaspoon ground fenugreek
- ½ teaspoon turmeric
- ¼ teaspoon garam masala

### SHRIMP SAUCE

- 2 tablespoons sunflower oil
- 1 teaspoon ajowan seeds
- 1 onion, finely chopped
- 1 green chilli, finely chopped
- 1 teaspoon fresh ginger, minced
- 2 tomatoes, peeled and seeded, juices reserved
- 100 g shrimps, peeled and finely chopped
- ¼ teaspoon red chilli powder
- 1 teaspoon ground coriander
- ½ teaspoon ground turmeric
- ¼ teaspoon ground fenugreek
- ¼ teaspoon garam masala
- 1-2 tablespoons lemon juice
- 2 tablespoons chopped coriander leaves

## FULL MENU

### 1ST COURSE:

Chicken Wing Taco with Salsa Macha

### **Griddled Prawns with Spiced Seafood Sauce**

### 2ND COURSE:

Smoked Trout with Jerusalem Artichokes and Rice Poofs

### 3RD COURSE:

Grilled Chicken with Butter gravy, Chickpea Masala, Mint Naan

### 4TH COURSE:

Fruit Sundae with Coconut Lime Yogurt Ice and Potato Dauphine

### TO FINISH

Taro root chips (recipe follows)

# INSTRUCTIONS

## SHRIMP SAUCE

Heat the oil in a medium saucepan, add the ajowan seeds and sauté until they crackle. Add the onions and sauté until golden. Add the ginger and chilli and cook for a further 2 minutes. Add the tomatoes and simmer until they cook down to a sauce consistency, season lightly with salt. Add the shrimp and stir until they change colour, then add the ground spices. Cook gently for 1 minute, remove from the heat, add the coriander and lemon juice to taste.

## GRIDDLED SHRIMP

Mix together all the spices for the spice blend. Dust the shrimps with  $\frac{3}{4}$  of the spice blend. Heat the oil in a large skillet and pan-fry the shrimps over medium heat for 2-3 minutes until they curl up. Add the butter to the pan and remove from the heat. Squeeze in the lemon juice and baste the shrimp with the lemony butter. Serve the shrimps on taro chips with the shrimp sauce, drizzle the pan juices over, garnish and serve.

## TARO ROOT CHIPS

1 four-inch piece of peeled taro root

Preheat a deep fryer to 315°F.

Slice the taro root into 1 mm thick slices. Cut the taro root circle into quarters. Place 6 to 8 pieces into your deep fryer and fry until the slices are golden and crisp. As a general rule, when you are deep-frying vegetable chips, the tell-tale signs to look for are: the bubbles have dissipated, they are lightly golden and they crisp quickly when removed from the oil. Dry the chips of excess oil on paper towels. Adjust the heat of the oil according to how the chips are cooking.