

Tamarind Prawn (or seafood) Curry by Machu Kreoung Samot Kari (Nyum Bai! Cambodian Cook Book)

30 minutes

Serves 4

Ingredients

1 kilo of prawns (or white fish/squid)
2 medium aubergines
1 tablespoon dried tamarind
1 large onion
1 medium sweet potato, cubed
1 ¾ cups coconut milk
5 tbsp Chicken stock powder
1 tsp salt
2tsp brown sugar
2tbsp fish sauce
2 pieces star anis
1 cinnamon stick
2 tbsp coconut cream
2 tbsp vegetable oil

Curry Paste

1 stalk lemongrass
1 ½ tbsp. turmeric
1 ½ tbsp. fresh ginger
2 garlic cloves
2 shallots
2 lime leaves
1 red chilli, chopped finely

Method

Clean seafood and if using fish/squid cut into thick cubes, place in a bowl to one side.

Pound the curry paste ingredients in a mortar and pestle or blend in a food processor until it turns into a smooth paste. Set to one side.

Heat the oil in a large wok/frypan on medium heat, add the onion, sweet potato, aubergine, curry paste and stir for about 4 minutes, then add about a ¼ of the coconut milk, sugar, salt, star anis, cinnamon stick and fish sauce and stir until combined.

After about 3 minutes, add the seafood and stir. Pour in the rest of the coconut milk, stock powder and tamarind and simmer for 5 minutes.

Remove from heat and drizzle coconut cream on top and serve with steamed rice.