Main dishes / India

# Kerala Prawn Curry

The coast of Kerala in a pot — whole prawns tumbled into a vivid, fiery coconut milk gravy built on mustard seeds, curry leaves, ginger, and chilli, cooked in under 15 minutes to keep the prawns tender and the coconut milk bright.

**Time** 35 min **Servings** 4

## What you'll need.

- ☐ 600 g Large raw prawns (shelled, deveined)
- ☐ 8 g Black mustard seeds
- ☐ 150 g Shallots (finely sliced)
- ☐ 4 cloves Garlic cloves (minced)
- ☐ 15 g Kukum puli (Malabar tamarind) or tamarind paste
- ☐ 8 g Fine sea salt
- ☐ 40 ml Coconut oil
- ☐ 20 g Fresh curry leaves (2 sprigs)
- ☐ 20 g Fresh ginger (grated fine)
- ☐ 10 g Kashmiri red chilli powder
- ☐ 400 ml Full-fat coconut milk

## Let's make it.

**01** Heat the coconut oil in a wide, shallow pan over high heat until it shimmers and just begins to smoke. Add the mustard seeds — stand back, they will pop violently. When the popping slows (about 30 seconds), add the curry leaves — they will splutter dramatically. Fry for 10 seconds until the leaves turn dark green and crisp. This tempering creates the characteristic base of Kerala cuisine.

**02** Add the shallots to the tempered oil and cook over medium-high heat for 5-6 minutes until golden and softening. Add the ginger and garlic and cook for 2 minutes until fragrant. Add the chilli powder and kukum puli. Stir for 1 minute until the oil takes on a vivid red colour from the chilli. The base should be thick and intensely fragrant.

**03** Pour in the coconut milk and stir to combine with the curry base. Bring to a gentle simmer. Add the prawns and cook for exactly 3-4 minutes — no more. The moment all prawns have curled into a C-shape and turned uniformly pink, they are done. A prawn in a D-shape (fully curled) is overcooked. Taste for salt. Serve immediately over steamed rice.

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Servings are an estimate; check quantities in the source recipe.
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