



Shrimp in coconut cream sauce (Coconut Jinga)

Difficulty Serves
Intermediate 4



Ingredients

- 6 tsp. Patak's Mild Curry Paste
- 2 tsp. vegetable oil
- 1 medium onion, chopped
- ½ tsp. crushed fresh ginger
- ¼ cup creamed coconut
- 5fl. oz. hot water
- 1 lb. prawns, cooked and shelled
- 2 tomatoes, coarsely chopped
- 1 tsp. tomato purée
- 2 tsp. lemon juice
- salt to taste
- 1 tbsp. desiccated coconut

Instructions

Heat the oil in a pan and sauté the onions and ginger until soft. Add Patak's Mild Curry Paste and gently sauté for 2 minutes. Soften the creamed coconut in a cup with the hot water, then stir into the onions with the prawns. Add the tomatoes, tomato purée, lemon juice and salt to taste. Simmer for 5 minutes, then serve hot on a bed of rice, garnished with desiccated coconut.

