



## Shrimp with coconut and cashew nuts

Difficulty  
Expert



### Ingredients

- 100g (4oz) unsalted cashew nuts
- 100g (4oz) poppy seeds
- 200g (7oz) grated coconut
- 625g (1oz) tamarind pulp
- 4 tbsp oil
- 3tsp minced garlic
- 1 tsp cumin seeds
- 10-12 curry leaves
- ½ tsp ground tumeric
- 1 tsp red chilli powder
- 25g (1oz) jaggery or brown sugar
- salt to taste
- 400g (14oz) large raw shrimp, cleaned, deveined

### Instructions

1. Soak the cashew nuts and poppy seeds in water for a few hours and then drain. Grind to a fine paste using a pestle and mortar with the grated coconut and tamarind pulp, adding a little water if needed. Set aside.
2. Heat the oil in a karhai, wok or large frying pan, add the minced garlic and stir-fry for a few minutes until brown.
3. Add the cumin seeds and curry leaves; after a minute add the tumeric, red chilli powder and jaggery. Stir-fry for a couple of minutes.
4. Add the coconut and cashew nut paste to the pan and stir quickly, adding a little water to make the sauce thinner.
5. Bring to boil and then add the shrimp.
6. Cook, stirring for about 10 minutes, or until the shrimp are cooked.
7. Serve with dal, rice, mixed vegetable or vegetable biryani.

