

PRAWN CURRY



Preparation : 5 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

Ingredients : 4

- 400 g peeled prawns, precooked - 1 onion, quartered - ½ red chilli pepper, deseeded - 500 ml coconut milk - 2 garlic cloves - 1 stalk lemongrass - 2 tbsp olive oil - 2 tsp fish stock powder (optional) - 2 tsp ground coriander - 2 tsp curry powder - 8 g bunch Thai basil, - washed, leaves removed

1. Discard the tough outer leaves of the lemongrass stalk, keeping only 6cm from the bulb end. Thinly slice the stalk and set aside.
2. Put the olive oil into the metal bowl. Add the onion, garlic (crushed), lemongrass and chilli pepper. Run the EXPERT programme 30 seconds/speed 13 (without heating). If necessary, push the mixture down.
3. Add the coconut milk, fish stock, coriander and curry powder; restart the EXPERT programme, 10 minutes/speed 3/100 °C.
4. Finally, add the prawns and the Thai basil; continue cooking with the EXPERT programme, 10 minutes/speed 0/100 °C , if necessary adjust the cooking time.
5. Serve the prawn curry with basmati rice.

