

Yellow curry of King Prawns

Served with Hot & Sour Salad, Coconut Rice



Wine Match



**Clairault
Estate Riesling**

“This dish is a perfect change from the regular winter meat curries, it is a warming curry for those cold nights, but is also versatile enough to be enjoyed at lunch time, or as part of a shared banquet. Our Clairault Estate Riesling cuts through the richness of the curry, yet enhances the subtle components of the dish, like the kaffir lime and the fresh herbs. You will notice that some components of the dish use the same ingredients, so ensure you add them up before you go to the shop!”

Tim Taylor—Head Chef—Clairault

Ingredients (Serves 4)

- 16 King or Tiger Prawns, approx 50g each total 800 grams, peeled, de-veined, leave head and tail on.
(other suitable seafood includes snapper, barramundi or salmon)

PASTE

- 12 dried bullet chillies (soaked, deseeded)
1 tbsp galangal (thai ginger)
2 tbsp fresh turmeric (or substitute with dry)
2 tbsp lemongrass
2 tbsp garlic
1 tbsp shallot
1 tsp shrimp paste

SALAD

- 1 cup green papaya (finely sliced)
½ cup fresh pineapple (finely sliced)
¼ cup coriander leaves (picked, reserve roots)
¼ cup mint leaves (picked)
1 red chilli (deseeded, finely sliced)

SALAD DRESSING

- 2 coriander roots
2 cloves garlic
1 red chilli
1 tbsp fish sauce
1 lime, juiced

CURRY SAUCE

- 1 tin coconut milk (approx 400ml)
4 tsp palm sugar
4tsp fish sauce
1 kaffir lime leaf

COCONUT RICE

- 2 cups jasmine rice
1 cup coconut milk
1 cup water

GARNISH

- 2 kaffir lime leaf, finely sliced
4 tsp crispy shallots (asian section of supermarket)

Method

First, make the paste. Combine all the ingredients in food processor and blend until smooth.

To make the sauce, fry paste in a generous amount of vegetable oil on a low to medium heat. After 5 mins of gentle frying, add palm sugar and fish sauce. When palm sugar is broken down, add coconut milk and kaffir lime leaf. Simmer for 10 mins. It should taste mild, sweet and salty.

For the rice, thoroughly rinse the rice, in a heavy based saucepan, combine rice, coconut milk and water, bring to boil, reduce heat to the lowest temp, cover and gently simmer for 10 mins. Turn off heat, and leave covered for a further 5 mins.

For the dressing, combine all ingredients in food processor to form a course dressing. It should taste hot and sour.

Cook the prawns, ensuring they are cooked through around the head area. (Or substitute fish to desired doneness.)

To assemble dish, place curry sauce evenly in the 4 bowls. Place rice and fish in sauce. Combine salad ingredients and dressing, place atop of fish. Garnish with kaffir lime and crispy shallots.