

# karwarí prawns

preparation time: 25 minutes  
cooking time: 15 minutes  
chilli rating: medium

difficulty level: medium  
serves: 6



## ingredients

¼ cup coriander seeds  
2 tbs vegetable oil, plus extra for deep frying  
1 tbs ginger, crushed  
1 tbs garlic, crushed  
1 tbs tamarind liquid  
1 tsp chilli powder  
1 tsp black peppercorns, crushed  
2 tsp fennel seeds  
1 tsp ground turmeric  
18 kari leaves, finely chopped  
salt flakes, to taste  
1 kg green prawns, peeled and deveined  
1 cup coarse semolina  
juice of 1 lemon  
3 cups polished rice (basmati or sona masoori) (see blog), to serve

## method

In a spice grinder, grind coriander seeds to a powder.

Place ground coriander in a bowl with oil, ginger, garlic, tamarind, chilli, peppercorns, fennel seeds, turmeric, kari leaves and salt, and mix to a paste.

Add prawns to spice paste, mix well to coat and set aside for 5 minutes.

Fill a karahi, or wok, with vegetable oil to a depth of 5 cm, place over medium heat and heat to 190°C.

Meanwhile, dip prawns, one at a time, in semolina to coat.

Fry prawns in batches for 1-2 minutes, until lightly golden.

Using a slotted spoon place them on paper towels to drain.

Drizzle with lemon juice and serve immediately alongside basmati rice.

*Ajoy's tips* Click [Thoughts from Ajoy](#) to read about karwarí prawns. Click [basmati rice video](#) to see how to prepare perfect rice.

This recipe remains the copyright of ajoy joshi & nilgiri's. For more recipes visit our [recipe page](#)