

pepper & tamarind crusted prawns



preparation time: 20 minutes
Cooking time: 25 minutes
chilli rating: medium

difficulty level: medium
Serves: 8 as part of an
indian meal

ingredients

¼ cup coriander seeds
1-2 tbs vegetable oil
4 tsp fresh ginger, grated
4 tsp garlic, crushed
4 tsp tamarind concentrate
2-4 tsp cracked peppercorns
2 tsp fennel seeds
1 tsp ground turmeric
18 fresh curry leaves, finely
chopped
salt, to taste
1 kg prawns, peeled and
deveined
vegetable oil for deep frying
½ cup coarse rice flour
lemon juice, to serve

method

In a spice grinder, grind coriander seeds to a powder.
Place ground coriander in a large bowl and mix with 1-2
tablespoons oil, ginger, garlic, tamarind, peppercorns,
fennel seeds, turmeric, curry leaves and salt to form a
paste.
Add the prawns to the spice paste and mix until well
coated. Set aside to marinate for 5 minutes.
Fill a large wok or karhai with vegetable oil to a depth of
2 inches (5 cms) and heat over medium heat to 190 C on
a deep-frying thermometer.
Whilst the oil is heating, dip the prawn, one at a time,
in the rice flour to coat.
Fry the prawns in batches until light golden.
Use a slotted spoon to remove the prawns and let drain on
paper towels.
Drizzle prawns with the lemon juice and serve immediately.

Ajoy's tips Click [coriander & mint chatni](#) for a superb accompaniment to this dish.

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