
GULAI UDANG TUMIS DARAT

Prawn curry with pineapple, green bean and tomato



Serves: 2

Cuisine: Malay

Ingredients

Curry:

300ml Vegetable stock/water
40gm Curry Powder
(for fish and seafood)
10gm Fresh ripe tomato
10gm Green beans
20gm Tamarind paste
150gm Tiger prawns
100gm Thick sliced pineapple
150ml Coconut milk

Salt & sugar to taste

Sautéed ingredients:

50gm Sliced shallots
30gm Julienned ginger
30gm Sliced garlic
15gm Curry leaf
15gm Mixed herbs
(halba campur)
40gm Cooking oil
for sautéing
150ml Coconut milk

Salt & sugar to taste

- Method**
1. On the stove, fill a pot with vegetable stock and simmer slowly with the curry powder for 5 minutes.
 2. Add in the cleaned tiger prawns, sliced pineapple, tomato, green beans, tamarind paste and coconut milk. Braise slowly and season with salt.
 3. While the prawns are cooking, heat the oil in a pan and add all the ingredients to be sautéed. Cook until golden brown then add to the prawn curry. Mix well and adjust the seasoning.
 4. Serve in a bowl together with fresh steamed rice, with some raw vegetables (ulam) and sambal belacan as accompaniments.
-

Notes