

Jumbo Prawns with Green Coconut Curry

250 ml coconut cream
1 tablespoon **GREEN CURRY PASTE**
2 teaspoons fish sauce
200 ml Fish Stock
16 raw jumbo prawns, shelled
1 cup Thai basil leaves, shredded
150 g small spinach leaves, washed

Heat coconut cream to simmering point, stir in green curry paste and fish sauce. Cook sauce for 10 minutes, add stock and bring to the boil. Simmer for 10 minutes. Taste and, if necessary, adjust seasoning. Add prawns to sauce and simmer on low heat for 3–4 minutes, just long enough so the prawns change colour without overcooking and toughening. Stir in basil and spinach leaves till wilted, serve with steamed rice.

Serves 4

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