

Spicy Masala Prawns

16 large raw king prawns, peeled and de-veined
2 tablespoons **MASSAMAN CURRY PASTE**
1 teaspoon **CHILLI JAM**
200 ml coconut milk
2 tablespoons tomato purée
30 ml fish sauce
8 fresh banana leaves
3 tablespoons fried shallot slices
2 long red chillies, split lengthwise, seeded and deep-fried

Preheat oven to moderately hot (200°C).

Bring **MASSAMAN CURRY PASTE**, **CHILLI JAM**, coconut milk, tomato purée and fish sauce to a simmer in a saucepan, stirring to combine. Allow to cool.

Coat prawn tails liberally with cooled sauce and pile into tail halves.

Line a baking dish with banana leaves, spoon the prawns and sauce on top then cover with more banana leaves to seal.

Cut 4 rectangular mats from remaining banana leaves for serving

Bake for 8 minutes, or until meat is just cooked.

Unwrap and spoon a little sauce over prawns to moisten.

Spread remaining banana leaves on 4 plates, spoon prawn tails and sauce onto each plate and garnish with fried shallots and deep-fried chilli.

Serves 4

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