



Large prawns in Coco Tara Coconut curry sauce

Ingredients for 4 persons :

30 pcs. Raw (grey) gamba prawns
400 ml Coco Tara Coconut Milk
3 Bay (laurel) leaves
2 tbsps. Olive oil
1 tsp. Curry
1 tsp. Curcuma (Asian shop)
Salt, pepper

Zubereitung:

Fry prawns in hot oil for 2-3 minutes in a large frying pan.

Remove prawns as soon as they are done (when they turn pink). Now add Coco Tara Coconut Milk, curcuma, curry and bay leaves. Add salt and pepper to taste.

Cook at medium heat, until the Coco Tara Coconut Milk turns yellow (7-10 mins).

Remove bay leaves and serve immediately.

Serve with rice.