

# Tangy Tamarind Prawns



## Method

- 01** Heat the oil in a pan. Add the cumin seeds, when sizzling add the onion and garlic. Fry gently until golden brown.
- 01** Once browned, reduce the heat and add the tinned tomatoes, ginger, turmeric, salt, chilli and tamarind paste. Increase the heat and stir so the tomatoes and onions melt together creating a thick masala sauce.
- 01** Once the sauce is shiny, add the prawns and stir to coat them with the sauce. Reduce the heat and cook through for a few minutes.
- 01** Add in the fresh tomatoes, stir and cook for a minute then remove from the heat.
- 01** Stir in the garam masala and throw in the coriander to add a beautiful freshness to the dish and serve.

## Ingredients

500g fresh king prawns  
2 tbsp oil  
1 tsp cumin seeds  
1 onion, finely sliced  
2 cloves of garlic, finely chopped  
200g tinned tomatoes (½ tin)  
1 tbsp ginger grated  
1 tsp turmeric  
1 tsp salt  
1 chilli, finely chopped  
1 tbsp tamarind paste (alternatively a good squeeze of lemon juice)

### Garnish

1 tsp of garam masala  
2 fresh tomatoes, finely diced  
Handful of chopped coriander

## Served with

The dish should be beautifully aromatic with the sauce clinging to the prawns.

This can only be served with poori, which are whole wheat flour rotis that are deep fried. I sometimes serve these as little canapés by making a tiny puri puff, using an espresso cup as a cutter. I fry the pooris and top each one off with a single prawn, a smidgen of sauce and a coriander leaf to finish it off - just beautiful.



## More on this recipe

<http://www.harighotra.co.uk/tamarind-prawns-recipe>