

Ingredients

	Quantity:	Measure:	Ingredients:	Description:
	450	Grammes	Prawns	Shelled
1		Large	Tomatoes	To be cut.
2		Oz.	Ghee	For frying masala
1		Medium	Onion	Chopped and fried
1		Flakes/Seeds/Cloves	Garlic	Chopped and fried
1		Teaspoon	Ginger	Chopped and fried
1		Teaspoon	Chilly Powder, Red	fried
1		Teaspoon	Jeera/Cumin Seeds	fried
2		Tablespoon	Coconut Milk	ground and macerated
1		Pinch	Salt	to taste

Method

Peel the prawns, and wash them, and keep aside.
Chop the onions and tomatoes.

In a sauce pan, heat the ghee and lightly fry onions, ginger, garlic, chilly powder, and jeera, until light brown.

Add the cleaned prawns, and the tomatoes, and let them cook in the juice of the tomatoes . Just before the prawns have cooked, add the coconut milk, and salt to taste and reduce the fire, and simmer a little while and put the fire off.

If the coconut milk is allowed to heat up, it curdles.