

FLORA INDICA

SOFT SHELL CRAB AND KING PRAWN CURRY

Serves 4

INGREDIENTS

200ml coconut cream
20g tomatoes
8g coriander
12g green chillies
12g mustard
20g coriander powder
80ml Greek yoghurt
20g onion
4 soft shell crabs
80g pakora mix
360g king prawns

This dish has been adapted by Flora Indica from the more traditional curries that are served in the Eastern towns and cities of India. Instead of using fish for this recipe, the chefs at Flora Indica have preferred soft shell crab and prawns. A popular dish on their menu, this tends to win over their diners as they fall for the coconut milk and mustard flavoured sauce (one that they also use for their best-selling Monkfish Curry).

Combine the coconut cream, tomatoes, coriander, green chillies, mustard, coriander powder, Greek yoghurt and onions in a saucepan and heat through.

Coat the soft shell crab with light pakora mix and fry until crisp.

Lightly fry the king prawns.

Pour the sauce into a bowl and place the crab and the prawns on top and serve.

