

## CINNAMON CULTURE

# WILD MADAGASCAN PRAWNS WITH SHRIMP KEDGEREE & ALLEPPEY SAUCE

(SERVE WITH MIXED GREEN LEAF AND JULIENNE PEPPER SALAD)

### Serves 2

#### INGREDIENTS

##### PRAWN MARINADE

2 wild Madagascan prawns, frozen  
1 tablespoon ginger, grated  
1 tablespoon garlic, grated  
1 teaspoon Kashmiri chilli powder\*  
1 teaspoon turmeric powder  
1 tablespoon lemon juice  
1 tablespoon oil  
Salt, to taste

##### SHRIMP KEDGEREE

150g shrimps  
2-3 tablespoons oil  
2 medium onions, chopped  
2 fresh tomatoes, chopped  
1 tablespoon cumin seeds  
10g garlic, chopped  
10 ginger, chopped  
1 teaspoon chilli powder (degi merch\*)  
1 teaspoon turmeric powder  
185g basmati rice, rinsed until the water runs clear  
185g moong daal, rinsed until the water runs clear  
700ml water  
1 tablespoon lemon juice  
Salt, to taste

##### ALLEPPEY SAUCE

1 tablespoon sunflower oil  
1 teaspoon garlic, finely chopped  
1 small onion, finely chopped  
100ml plum tomatoes or 2 good quality large tomatoes, chopped  
1 teaspoon turmeric powder  
1 teaspoon chilli powder  
1 teaspoon lemon juice  
100ml coconut milk  
Pinch of sugar  
Salt, to taste

\* Available from your local Asian supermarket or specialist food shop

Most of us know of the Anglo-Indian classic, Kedgerree with Fish and Eggs, as adapted by the Victorians from the popular Indian dish Khichri. With the exception of the addition of the shrimps, Cinnamon Culture have kept as true to the original recipe as possible. This dish was introduced to their menu in 2013 and it quickly caught the eye of the late Peter Grove, the founder of the National Curry Week, who awarded it the title of the Best Traditional Signature Dish of the Year.

#### Prawns

Preheat oven to 200°C on grill setting.

Wash the prawns and remove the legs. Devein and cut across from head to tail, then wash again and pat dry.

Combine all the marinade ingredients in a small bowl and apply to the prawns. Leave in the fridge for 15-30 minutes to marinate.

Once marinated, grill for 8 minutes.

#### Alleppey Sauce

Heat the oil in a pan, add the chopped garlic and gently sauté until light brown.

Add the chopped onion and cook on a low heat for 2-3 minutes until soft.

Add all remaining ingredients (except coconut milk), combine well and cook for further 2 minutes.

Add the coconut milk, stir in and keep on a low heat until the mixture becomes sauce-like in texture.

#### Shrimp Kedgerree

Heat the oil in a saucepan over a medium heat, add the chopped garlic and cumin seeds, sauté until the seeds crackle.

Add the chopped onions and sauté until golden brown.

Add the chopped ginger and sauté for additional minute until fragrant.

Stir in the turmeric, chilli and tomatoes and cook for another minute.

Toss in the prawns and heat through for 1-2 minutes, stirring gently from time to time.

Add the washed rice and daal, lemon juice and water, stir carefully and add salt to taste.

Bring to boil and cover, then reduce the heat and simmer for approximately 15-20 minutes.

Serve with a salad of mixed green leaves and julienne peppers to add a touch of colour, and a wedge of lime.

