

CAPE MALAY-STYLE PRAWN CURRY

WITH SPIER 21 GABLES CHENIN BLANC



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21 Gables

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The great thing about a seafood curry is that it cooks in much less time than a meaty curry. This simple, fragrant prawn dish is slightly sweet and deliciously mild (add a dash of chilli powder if you like yours hotter). It also works very well with fresh, cleaned, black mussels or cubed firm white fish.

Note: This recipe is made with trimmed, shelled prawn tails. Although these are easy to eat, whole prawns (de-veined, head-on) will add even more flavour. If you don't mind the shells or eating with your hands, choose them instead (about 1 kg).

INGREDIENTS

Serves 4

30 ml (2 tablespoons) vegetable oil
1 onion, chopped
3 cloves garlic, grated or finely chopped
1 knob fresh ginger, grated or finely chopped
15 ml (1 tablespoon) roasted masala curry powder (or medium/mild curry powder)
5 ml (1 teaspoon) ground cumin
5 ml (1 teaspoon) ground turmeric
1 x 400 ml can coconut milk
5 ml (1 teaspoon) sugar
about 500 g prawn tails, shelled and deveined (see the note above)
salt and pepper, to taste
fresh coriander leaves, to serve
cooked basmati or jasmine rice, to serve

METHOD

In a wide, deep pan or pot, add the oil and fry the onions until soft and lightly browned. Add the garlic and ginger, and fry for 30 seconds, then add the masala, cumin and turmeric and stir for a minute until the bottom of the pan goes dry. Add the coconut milk, sugar and prawns, stir and bring to a simmer. Cover with a lid and simmer for 5 to 8 minutes until the prawns are just cooked. Remove from the heat, season generously with salt and pepper. Serve hot in bowls over rice, topped with fresh coriander.

Serve with a glass of Spier 21 Gables Chenin Blanc.



Spier 21 Gables wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za

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