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Hot and Sour Prawn Curry Spice Kit

Ingredients: chilli powder, coriander powder, cumin powder, cumin seeds, curry leaves, garam masala, mango powder, turmeric powder

Store in a cool, dry place.

Authentic, delicious homemade curries made easy! Craving Curries are small family business, passionate about our curries and would like to share the experience with you!

Each curry kit comes with our step-by-step guide which allows you to have fun creating our twist on an authentic Indian curry which has all of the flavour without any of the additives or artificial colours!

For this curry you will need:

1 Craving Curries Hot & Sour Prawn Kit

5 green chillies	400g prawns (or more as desired)
4 garlic cloves	2 teaspoons of dark brown sugar
2 onions, chopped	1 x 400g tin chopped tomatoes
juice of ½ a lemon	½ cup of chopped coriander leaves
¾ cup of water	2 tablespoons tomato puree
Salt	2 tablespoons of veg or sunflower oil

Method:

1. Grind the green chillies and the garlic cloves with a little water to form a paste.
2. Heat the oil in a pan. Add the chopped onions and fry gently for 15 minutes until softened but not coloured. Stir in the chilli and garlic paste from step 1 and stir for 2 minutes.
3. Stir in the contents of your **Spice Bag** and fry for 2 minutes, adding a little water if required to prevent the spices sticking stirring constantly. Add the chopped tomatoes and tomato puree and sauté for 5 minutes, stirring occasionally.
4. Add the dark brown sugar, the coriander leaves and 1 teaspoon of salt together with ¾ cup of water. Bring to the boil and simmer for approximately 5 minutes or until the sauce has thickened.
5. Combine with the prawns and continue to heat until the prawns are cooked through. Squeeze the lemon juice into the sauce and serve.

The heat in this dish can be controlled by the amount and type of chillies used