



Bicentennial

From Singapore to Singaporean



KONKANI PRAWN MASALA

By Chef Milind Sovani



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From the Maharashtra state of Western India, Konkani Prawn Masala is a savoury dish of prawns in masala paste that has a characteristic tanginess from kokum, a sour fruit. The flavours of the dish are similar to Pork Cafreal, a Konkani dish that reflects Portuguese influence when Goa – which was still an extension of the Konkani region at that time – was occupied by the Portuguese.

Prep: 30 min Cook: 15 min Serves 50 persons

INGREDIENTS

Masala paste
500ml oil
4-5 sprigs or 10g curry leaves
100 medium-sized prawns, cleaned and deveined, with tails left on
100g kokum, soaked for 5 minutes, and blended into a pulp
Hot water, as needed
Salt, to taste
Coriander, chopped, for garnish
Freshly grated coconut, for garnish

MASALA PASTE

200g garlic
150g ginger, minced
100g cumin seeds
100g coriander seeds
50g ground cinnamon
100g whole red deggi chillies
5 star anise
500g desiccated coconut
10 bay leaves
5 black cardamom pods
250g fried onion

METHOD

1. Prepare the masala paste by mixing all the ingredients together. Heat 100ml oil and fry the masala paste until fragrant. Remove from the fire and grind them into a fine paste using a mortar and pestle. Add a little water if needed to achieve a smooth consistency.
2. Heat remaining 400ml oil in a large pan, add masala paste and curry leaves. Fry well.
3. Add prawns and fry for four to five minutes.
4. Add kokum pulp and continue to fry.
5. Add hot water and cook until prawns are done, and the gravy is semi-thick and smooth.
6. Add salt to taste.
7. To serve, garnish with chopped green coriander and grated fresh coconut.

