



**APPETITE**  **THE WILD**  
Cook • Fish • Hunt



by MELISSA FROHLOFF

# Red curry prawns on black rice

## Ingredients

- 24 large green prawns
- 2 cups black rice
- 2 tbsp Thai red curry paste
- 1 tbsp butter
- 1 tsp grated palm sugar
- 1 tsp fish sauce
- 1 cup coconut cream
- 4 pairs kaffir lime leaves finely sliced and roughly chopped
- 1 large red chilli finely sliced to garnish
- 1 kaffir lime leaf finely sliced
- 1 tbsp lime juice

## Method

1. Cook rice as per packet instructions.

2. Heat pan to medium. Add butter and cook prawns for a minute on either side.

3. Remove prawns from pan and set aside.

4. Reduce the heat to low, add curry paste and gently fry until aromatic.

5. Add coconut milk, kaffir lime leaves, palm sugar, fish sauce and bring to boil.

6. Return prawns to pan and stir through lime juice.

7. Place black rice on serving plate. Arrange prawns on rice, pour over sauce and garnish with strips of red chilli and slithers of kaffir lime leaves.

Serve hot.

Prep time: 10 min | Cook time: 50 min | Serves 4