

Seared lemon chilli prawn in kaffir lime sauce



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- The Song of India -



The Perfect Meal

Episode 4

Ingredients:

Prawn (10-12 pieces)
2 tbs Lemon chilly sauce
8 leaves Kaffir lime leaf
100ml Oil
1 medium Onion (slice)
1 medium Tomato (slice)
1 tsp Ginger (chopped)
1 tsp Garlic (chopped)
1 tsp Red chilly powder
Salt to taste
150 ml Kara coconut milk
1 tsp Green coriander (chopped)

Method:

- 1) Unshell, clean and Devein the prawns keep it aside.
- 2) for making sauce:-heat oil add the kaffir lime sauté it few second, Now add the garlic add the onion and the tomatoes slice tomatoes ginger sauté it till the onions are well cooked but does not change the colour. Add the red chilli powder salt cook it for 15-20 min on slow flame and strain the sauce.
- 3) Now apply the lemon chilly sauce to prawns keep it for 10 min.
- 4) Heat oil in a pan cook the prawn for 3-4 min.
- 5) serve the prawn with kaffir lime sauce accompanied with tempered vermicelli.