

Prawn Baadsha with Puri

This is a special occasion dish that is beautiful to look at and sensational to eat. A delectable dish that was once served in the royal palaces to the reigning Baadshas (kings and princes) it reflects the flamboyance and decadence of a bygone era. It has a lovely combination of flavours in a deliciously creamy sauce.

Serves 4

Preparation and cooking time: 20 minutes

24 king prawns
2 spring onions, chopped
2 green garlic tops, chopped (optional)
½ red capsicum, sliced into strips
1 tsp turmeric
2 green chillies finely chopped
½ tsp fennel seeds
1 tsp ground coriander
3 tbsp olive oil
2.5cm (1 inch) stick cinnamon
425ml (15 fl. oz) curry sauce
1 tsp salt
4 tbsp yoghurt
4 tbsp thick cream
2 tbsp ground almonds
½ tsp chilli powder
½ tsp garam masala
1 ripe tomato, sliced into 8 wedges
2 tbsp chopped coriander



Shell and de-vein prawns. Rinse, drain and pat dry with paper towels. Combine with spring onions, garlic tops if using, capsicum, half the turmeric, chillies, fennel seeds, coriander and 1 tablespoon of the oil. Set aside.

Heat the remaining oil in a deep, heavy based frying pan and add the cinnamon stick and stir for a few seconds. Add the prawn mixture and stir fry for about a minute.

Stir in the curry sauce and salt and bring to the boil. Cook on medium heat for about 3 minutes until sauce thickens slightly. Turn down to a simmer.

Stir in the yoghurt, cream, almonds and chilli powder. Simmer gently for 5 minutes. Stir through garam masala, tomatoes and half the coriander. Simmer for a minute.

Serve sprinkled with the remaining coriander accompanied by Puris