

SAUTÉED SPOT PRAWNS

MADRAS CURRY SAUCE



INGREDIENTS

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| 12 spot prawns, cleaned and shelled (reserve the shells) | 1/4 cup celery, chopped | 1 teaspoon tomato paste |
| 2 tablespoons olive oil | 1/4 cup leeks, chopped | 1/2 cup cognac (or brandy) |
| 1 tablespoon butter | 1/4 cup carrot, chopped | 2 cups chicken stock |
| 1/4 cup onion, chopped | 1 teaspoon Madras curry powder | 1 cup half & half |

DIRECTIONS

- In a medium-sized saucepan, heat the olive oil and butter; sauté the onion, celery, leeks and carrot until softened.
- Add prawn shells and curry powder. Sauté until the shells turn pink. Add tomato paste and continue to sauté for 3 minutes.
- Add cognac and cook the mixture down until all the liquid has evaporated. Add the chicken stock, half & half and bring to a boil.
- Reduce the heat and simmer for 20 minutes. Pour the sauce through a fine mesh strainer into a bowl and return the liquid to the saucepan (reserve the onions).
- Bring the sauce back to a quick boil, reduce the heat and finish by incorporating 1 tablespoon of butter with a wire whisk. Reserve sauce in a warm place.
- Season the prawns with salt and pepper. Place a skillet on high heat; add olive oil and cook the prawns for about 2 minutes per side until golden.
- Dry the prawns with a paper towel to remove excess oil if necessary.
- Place four golden prawns on each plate. Spoon the curry sauce around the prawns. Pair with your choice of side.

