



Recipe Header

Ingredients

Curry paste – makes a lot

- 3 red chillies
- 2 shallots
- 2 cloves of garlic
- 25mm piece of ginger
- 3 stalks of lemongrass
- 6 lime leaves
- 1 tsp salt
- Splash of oil
- 15g palm sugar
- 2 red peppers (deseeded and chopped)
- 1 tsp smoked paprika (optional)
- Oil for frying
- 350g fresh prawns (shelled)
- 400ml tinned coconut milk
- 100g coconut cream
- 400ml chicken stock
- 20ml fish sauce
- 150g fresh pineapple (cubed)
- 200g sweet potato (cubed and blanched)
- 50g baby spinach

To serve:

Sticky rice, coriander, red chillies and lime wedges

Method

Curry paste – roughly chop all the ingredients, place into a food processor and blend together until smooth.

Heat some oil in a pan and add 15g of the paste per person and gently cook for 5 minutes.

Add the coconut milk and cream, stock and fish sauce. Bring to the boil.

Simmer for 4-5 minutes.

Add everything else in and cook until the sweet potatoes are soft.

Serve with sticky rice and other accompaniments.