Pan of Bliss
Let's cook it real slow!

Kerala Style Prawns Roast

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Prep Time 30 minutes minsCook Time 20 minutes minsTotal Time 50 minutes

Ingredients

- 25 pieces Small to medium prawns
- 20 nos. Shallots/pearl onions/small onions
- 1 tbsp Ginger-garlic paste (coarsely pounded)
- 3 nos. Green chillies
- 1 tbsp Pepper powder
- 1 tsp Chilli powder
- ½ tsp Turmeric powder
- 1 tsp Coriander powder
- ½ tsp Mustard seeds
- 10-20 nos Curry leaves
- 3 tsps Lemon juice
- ¼ cup Coconut bits or pieces
- 3 tbsp Coconut oil
- 1 tsp Salt or as per taste

Instructions

Method of preparation

1. Wash and clean prawns. Devein the prawns well and marinate with turmeric powder, chilli powder, salt and lemon juice. Keep aside.
2. Peel shallots and wash. Chop into thin slices. Heat coconut oil in a deep pan or clay pot and splutter mustard seeds. Next, throw in some curry leaves and stir. Add sliced shallots and fry till light golden brown.

3. Add ginger-garlic paste, stir till raw smell disappears. Next, add in the sliced coconut pieces and fry for a minute.Add pepper powder and coriander powder and mix well.
4. After this step, the marinated prawns can be added into the pan. Mix well so that the seasoned masalas coat well around them.
5. Pour ½ cup hot water into the prawns mix and let it cook for 10-15 minutes. Keep stirring at regular intervals to prevent it from getting stuck at the bottom of the pan. Check if the prawns are cooked perfectly. (Neither overcooked or undercooked).Drizzle 1 tsp of coconut oil over the prawns and stir it on medium flame so that the prawns masala is almost dry and light golden brown.
6. For semi-gravy preparation, the last step of stirring till dry can be omitted.
7. Garnish it with fried curry leaves and green chillies. (Some extra curry leaves and green chillies can be fried in another small pan and added to garnish the Prawns Roast).

Notes

Notes & Tips For this roast recipe, use small to medium prawns. Shallots enhance the taste of the roast prawns. Bigger prawns can be used for deep fry recipe.