

Lobster and coconut curry

Ingredients

vegetable oil, for cooking
2 onions, finely chopped
8 garlic cloves, grated
4cm/1½in piece fresh root ginger, peeled and grated
2 tsp sea salt flakes
1 tsp ground ginger
1 tsp ground turmeric
1 tsp ground cumin
1 tsp ground cinnamon
1 tsp chilli powder
400ml can coconut milk
200g/7oz chopped tomatoes
50g/1¾oz desiccated coconut
2 hot green chillies, thinly sliced
1 lemon, juice only
2 cooked lobsters, cut into 2cm/¾in chunks
6 tbsp roughly chopped fresh coriander
4 tbsp roughly chopped pickled green chillies
salt and freshly ground black pepper

Method

1. Pour a little oil into a large, heavy-bottomed saucepan. Add the onions and cook over a low heat for 10–15 minutes, or until they start to colour. Add the garlic and cook, stirring, for 4–5 minutes, or until the onions are golden. Add the ginger, salt and all the dry spices, stir and cook for 2–3 minutes, or until fragrant.
2. Pour in the coconut milk and chopped tomatoes and stir. Bring to the boil then reduce the heat and simmer for 10–15 minutes, or until the sauce has thickened slightly (don't worry if it looks split).
3. Dry-fry the desiccated coconut in a frying pan until golden. Add it to the curry with the fresh chillies and cook for 3–4 minutes, or until thickened.
4. Season with lemon juice, salt and pepper. Add the lobster and warm through. Stir in the coriander and pickled chillies. Serve in warmed bowls.

Preparation time

less than 30 mins

Cooking time

30 mins to 1 hour

Serves

Serves 4

Add a touch of luxury to your next curry with lobster.

**By Tom Kerridge
From Saturday Kitchen**