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# Maldivian prawn curry with flatbreads

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## Ingredients

### For the spice paste

- 3 small onions, finely chopped
- 20g/<sup>3</sup>/<sub>4</sub>oz grated fresh root ginger
- 12 curry leaves
- 3 tbsp grated fresh coconut
- 5 tbsp coriander seeds
- 2 tbsp cumin seeds
- 1 tsp black peppercorns

### For the tamarind stock

- 8 tbsp tamarind pulp
- 1litre/1<sup>3</sup>/<sub>4</sub> pints vegetable stock
- 1 tbsp garam masala
- 1 tbsp chilli powder
- 1 tbsp curry powder

### For the prawn curry

- 3 dates, chopped
- 200ml/7fl oz coconut milk
- 75g/2<sup>3</sup>/<sub>4</sub>oz unsalted butter
- 600g/1lb 5oz tiger prawns, heads and shell removed, tails on and cleaned

### For the flatbread

Preparation time  
**less than 30 mins**

Cooking time  
**30 mins to 1 hour**

Serves  
**Serves 4**

Recommended by  
**3 people**

It may not feel like the Maldives outside, but you can bring the tropical Maldivian flavours to your kitchen with this tasty prawn curry.

**By** James Martin  
**From** Saturday Kitchen

200g/7oz plain flour

½ tsp salt

2 tbsp melted ghee

## To serve

2 tbsp red amaranth cress (available online), optional

2 tbsp coriander cress

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## Method

1. First make the spice paste. Put the ingredients and a little water in a blender. Blend, adding more water if needed, until a smooth paste is formed.
2. For the tamarind stock, place all of the ingredients in a large pan and simmer for 20-30 minutes. Seive to remove any tamarind pieces.
3. Heat a wok and add the spice paste. Once hot, add 200ml/7fl oz tamarind stock, the dates and coconut milk and cook for 4-6 minutes.
4. Heat the butter in a frying pan and cook the prawns on each side for 1-2 minutes. Stir the cooked prawns into the curry sauce and cook for a further 1-2 minutes.
5. For the flatbread, place the flour in a medium bowl, add the salt and stir. Add enough water until the flour mix comes to a dough. Knead until smooth and divide into 4 pieces.
6. Roll out each piece into a circle and place on a hot griddle pan one at a time. Turn the bread over once charred marks have appeared and brush with the melted ghee.

7. Place the curry in a shallow serving bowl and garnish with the red amaranth and coriander cress. Place the bread in a separate bowl and serve.