



bit spicy

Thai Aubergine & Prawn curry



This is a simple but tasty curry which, like most Thai cooking, does not require many spices to create the rich flavour. Use any size prawns, but they must be raw and shelled to provide the best base for the marinade. **serves 4**

- 400g shelled, raw prawns
 - 2 bird's eye chillies, finely chopped
 - 1 tsp each of turmeric and ground coriander
 - 2 tsp grated ginger
 - 3 cloves garlic, crushed
 - 3 tbsp vegetable oil
 - 1 medium onion, finely diced
 - 1 medium aubergine, finely diced
 - 1 can coconut milk
 - 1 tbsp each fish sauce and soy sauce
 - 4 lime quarters
 - Plain rice and extra chopped chillies, to serve
1. Mix together the spices, garlic, ginger and chillies and cover the prawns. Set aside for a couple of hours.



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2. Place the aubergine in a sieve, sprinkle well with salt and place a weighted plate or other heavy item on top to squeeze out the liquid. After about an hour, rinse the aubergine well in cold water and dry thoroughly in a tea towel.
3. Heat the oil in a wok and fry the onion until soft and golden. Add the aubergine and fry for a few minutes. Taste-test a piece to check it is cooked.
4. Add the prawns, stir well and cook for a couple more minutes.
5. Add the coconut milk and sauces, bring to the boil and then simmer for about 10 minutes.
6. Serve with plain boiled rice, a squeeze of lime and fresh chillies.