

### Ingredients

Quantity:	Measure:	Ingredients:
750	Grammes	Prawns
3/4	Teaspoon	Turmeric Powder
1, 1/2	Teacup	Onion Paste
1, 1/2	Teaspoon	Ginger Paste
1, 1/2	Teaspoon	Chilly Paste, Red
3	Twigs/Sprigs	Bay Leaves /Tejpatta (Dry Cinnamon Leaf)
1, 1/2	Inch	Cinnamon
6	Nos	Cloves (spice)
6	Nos	Cardamoms
3	Teacup	Coconut Milk
3	Tablespoon	Ghee
	As Required	Salt

### Method

1. Rub the prawns with some salt and wash well. Apply some turmeric powder and keep aside for 5 minutes.

2. Heat half the ghee (clarified butter) in a heavy-bottomed pan and saute the prawns briefly. Strain the prawns from the pan and keep aside. Now, add the bay leaves, cloves, cinnamon and green cardamoms. Saute briefly. Add the onion paste and stir fry on medium heat for about 3 minutes or till the paste is browned. Add the red chilli paste / powder and ginger paste. Fry briefly on low heat till the oil separates.

3. Add the prawns and coconut milk. Add salt as required. Mix gently. Simmer on low heat for about 3 minutes.

Mix in the remaining ghee (clarified butter) and cover tight for a little while.

#### TIPS:

\* Traditionally, pure ghee(clarified butter) is a must in this recipe. However it can be substituted with any cooking oil, although that may not result in as flavorful a dish.