



This is a Malaysian food recipe by Chef Norman Musa of *Ning* restaurant, Manchester. Join his Facebook Fanpage: **Malaysian Chef Norman Musa** for more recipes and information of his journey to promote Malaysian food

Masak Lemak Udang | *Prawn & Sweet Potato Curry*

Serves 2

Ingredients

12 king prawns (about 200g)
200 ml coconut milk
300ml water

4 tablespoons tamarind juice
½ teaspoon salt
1 teaspoon sugar
1 teaspoon turmeric powder
1 ½ tablespoons fish sauce
1 stalk lemongrass; bruised
1 medium red onion; cut into 4

100g sweet potato; lightly fried with little oil
½ carrot; thinly sliced
½ red red chilli; thinly sliced
50g spinach

Bring to boil coconut milk and water in saucepan with medium heat. Turn heat down to low once boiled and add in tamarind juice, salt, sugar, turmeric powder, fish sauce, bruised lemongrass and red onion. Cook for 2 minutes and add in sweet potato and carrot slices. Continue cooking for further 2 minutes.

Next add in prawns, spinach and chilli slices. Cook until prawns turning pink and spinach wilted. Turn off heat and ready to serve.

