

Gill's Gourmet Gallery

Curry Prawn Patties

Ingredients:

12 large uncooked prawns, shelled
1 tablespoon turmeric
1 teaspoon mustard seeds
1 large onion diced
2 cloves Garlic
1 inch fresh ginger
Garam Masala
1 teaspoon cumin
1 teaspoon chilli powder
2 fresh tomatoes, diced
Tablespoon desiccated coconut

Method:

Chop the prawns into small chunks and dust with the turmeric. Leave on kitchen towel until ready to use.
Heat 2 tablespoons of oil in a wok until quite hot. Add the mustard seeds and fry until they pop to release the flavour.
Toss in the onion and keep stirring for 3 to 4 minutes until the onion is soft.
Place ginger and garlic into a food processor and blend to form a paste. Place this paste in the pan and stir.
Add the chilli powder, cumin, Garam Masala and tomatoes.
Cook for a further 3 minutes.
Add the prawns and coconut.
Simmer for 5 minutes until the prawns are lightly cooked and the sauce reduced.
Turn off the heat, cover and leave to cool.

To assemble the patties:

Roll out the puff pastry on a lightly floured surface. Cut circles with a 3 inch cutter. Using a pastry brush egg wash the circles one at a time. Place a teaspoon of the prawn mixture in the centre of a circle and top with the second circle. Press the edges to seal. Egg wash each Pattie and place in the oven for 30 minutes 180c fan. Serve with mango chutney.

