

THAI PRAWN MASSAMAN

AUSTRALASIA
/ THAILAND

ORIGINS

With many theories linked to the origins of this popular Thai dish, the most common one dates back to the 17th Century when ties between Southern Thailand and nearby Malaysia were strong, and many recipes and ingredients were exchanged. During this time, the Persian merchant Sheik Ahmad Qomi brought a similar recipe to the royal court of Ayutthaya. From here, both dishes were combined, and this delicious curry was created.



4



10 min



10 min



10 min



10 min

WHAT YOU NEED

- 1/2 pkt (17 g) Thai spice
- 500 g med uncooked prawns
- 200 g new potatoes cubed
- 1 onion, chopped
- 1/2 cup frozen peas
- 1 capsicum, cubed
- 1/2 tbsp fish sauce
- 1 tsp brown sugar
- 1 tsp tamarind paste*
- 400 ml coconut milk

HOW TO MAKE

①

Sauté onion and capsicum, 5 min. Add spice, sauté 1 min.

②

Add potatoes, fish sauce, sugar, tamarind and coconut milk and bring to the boil. Simmer 10 min.

③

Add prawns and peas simmer, 5 min.

HOW TO SERVE

Serve with steamed rice, 2 tbsp crushed peanuts and fresh coriander leaves.

HINTS & TIPS

SIDES & CONDIMENTS

Fresh Thai salad:

1 cucumber sliced

1 carrot grated

100 g snow peas

1 tbsp each vinegar, fish sauce, lime juice

2 tbsp fresh coriander and mint leaves, chopped

Mix all ingredients together in a bowl.

SWAPS & ALTERNATIVES

veggie combos: swap new potatoes for sweet potatoes

alternative: 1 tsp tamarind paste = 2 tbsp lime/lemon juice

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