



AUTHENTIC GOAN PRAWN BALCHAO

If you've never tasted Prawn Balchão then be prepared for an explosion of fire, spice, tang, and a hint of sweetness all in one! This flavourful dish originates from Goa and is best served with Goan pão or cooked white rice. One of Chef Kundan's favourite dishes, Prawn Balchao is guaranteed to satisfy your taste buds.

Ingredients

600 grams of prawns – cleaned, deveined,
washed
4 onions (chopped ne)
10 curry leaves
2 tbsp ginger-garlic paste
200 ml cooking oil
3 tbsp sugar
Salt to taste

Ingredients for the paste

15 dry red Kashmiri chilies
25 gms ginger-garlic paste
1 tsp dry cumin seeds
12 whole black peppercorn
8 cloves
1 inch cinnamon
1 tsp turmeric powder
1 tbsp tamarind pulp
150 ml coconut vinegar

Method

Grind all the spices together with coconut vinegar into a fine smooth paste.

Heat oil in a pan and add the chopped onions. Cook on low heat until onions turn translucent. First, add in the ginger-garlic paste and curry leaves.

Then add in the spice paste and cook on low heat for a few minutes.

Finally, add the sugar and salt.

Toss in prawns and sauté for 15 minutes on a low heat. When prawns are fully cooked, turn off the heat and allow to cool.

Serve with Goan pão or cooked rice.

P.S. You can keep this refrigerated for a few days.