

King Prawn Biryani Filling

ingredients

1 × 15ml spoon groundnut oil
4 × 15ml spoons [Curry Base](#)
1 × 5ml spoon ground cumin
1 × 5ml spoon ground coriander
1 × 5ml spoon paprika
½ a 2.5ml spoon **hot** chilli powder
2 pinches [Aromatic Masala](#)
salt
275g cooked, peeled, king prawns (large shrimps)

method

1. If your king prawns are frozen thaw them thoroughly before using **but make sure you refrigerate them while they are still very cold** to avoid the risk of food poisoning.
2. Drain off any liquid from the prawns and discard it. Spread the prawns out on kitchen paper to dry them a little.
3. Heat the oil in a 20cm heavy bottomed pan over a medium heat.
4. Add the Curry Base to the oil and stir to mix.
5. Add the ground cumin, ground coriander, paprika and chilli powder and stir fry until most of the liquid has gone and the sauce is getting quite thick.
6. Add the aromatic masala and a little salt just before the end of the cooking and stir to heat through the masala. Turn off the heat and let the sauce cool down.
7. Once the sauce is cool remove the prawns from the refrigerator and put them into a bowl. Spoon the sauce over the prawns and mix well so the prawns are coated with thick sauce. Use straight away.



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