

TARTAN FARMS

RECIPES

Some Like it Hot - Prawns with Rice in Coconut Cream Soup

Ingredients:

- 500 grams Frozen Cooked Prawns
- 1 Cup White Wine (and balance of the bottle to enjoy)
- 1 Tablespoon Olive Oil
- ½ Teaspoon Chilli Flakes
- 2 Teaspoons Crushed Garlic
- 1 Tin Coconut Cream
- 2 tablespoons Tom Yum Paste
- Coriander Leaves to Taste
- Basil Leaves to Taste
- One Cup of Rice

Open cupboard and get your wok out. Turn hob to a low heat. Toss in oil to prevent sticking and the frozen prawns.

Pour in cup of white wine and drink a glass yourself. Must be chilled to be enjoyed.

Bring wok to a simmer, add garlic and chilli. By this time the prawns have defrosted. Maybe time for another glass of wine.

Plug in rice cooker with cup of rice and two cups of water. Everyone knows how to cook rice!

Heat prawns through on a medium heat - do not over-cook them.

Toss the lot into a strainer and waste the liquid. Cover the prawns to retain their heat.

Before opening the tin of coconut cream, shake the tin well. Pour contents into wok and bring to a simmer heat.

Add Tom Yum paste, coriander and basil. Stir with a wooden spoon, then add strained prawns and simmer to an eatable temperature.

Have another glass of wine.

Serve in bowls and let diners add the rice, which should be cooked by now. This soaks up the coconut soup and prawns.

To give the meal some colour, serve with cooked green vegetables such as frozen peas, cauliflower and broccoli.

Finish the rest of the wine with your partner (serves two). Have a great evening.