
VALLEY OF KINGS CEYLON PEKOE PRAWN SKEWERS



Food : Main Courses

Ingredients

You will need 12 small bamboo skewers for this recipe.

- 12 medium king prawns, peeled, deveined, reserving prawn shells for stock
- 1 sprig curry leaves
- 1 garlic clove
- 1 green chilli
- 1 birds-eye red chilli
- 2cm piece ginger, coarsely chopped
- 2 brown onions, coarsely chopped

Mulligatawny Soup

- 2 tbs vegetable oil
- 2 garlic cloves
- 1 brown onion, finely chopped
- ¼ teaspoon roasted fenugreek seeds
- 1 teaspoon chilli powder
- 2 teaspoons black peppercorns, ground
- ½ teaspoons roasted ground cumin
- ½ teaspoon roasted fennel seeds, ground
- 1 whole red chilli
- Pinch of saffron threads
- ½ teaspoon ground turmeric
- 1 teaspoon ground coriander
- 2 medium carrot, peeled, finely chopped
- 1 medium eggplant, finely chopped
- 1 ripe tomato, finely chopped
- 1 medium brown onion, finely chopped
- 1 sprig curry leaves, finely chopped
- 1 lime, juiced
- 8 Dilmah Exceptional Valley of Kings Ceylon Pekoe

Dipping Sauce

- 2 tablespoons mayonnaise
- 2 garlic cloves, finely chopped
- 1 dried red chilli, finely chopped
- ¼ cup flat-leaf parsley leaves, finely chopped
- 1 Dilmah Exceptional Valley of Kings Ceylon Pekoe

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- 1 cup pop corn, finely chopped

Methods

- Place the prawn shells, curry leaves, garlic, chillis, ginger and onion in a large saucepan and cover with 2 litres (8 cups) of cold water.
- Place over high heat and bring to the boil.
- Reduce heat to low and simmer for 15 minutes. Set aside.
- Meanwhile, to make the soup, heat half the oil in a large saucepan over medium-high heat. Add the curry leaves, garlic, onion and spices and stir for 1 minute or until fragrant. Add the prawn stock and bring to the boil. Reduce heat to low and simmer, stirring occasionally, for 20 minutes.
- Add Valley of Kings Ceylon Pekoe and remove from heat. Set aside for 5 minutes to brew. Strain through a fine sieve.
- Heat remaining oil in a saucepan over medium heat. Add the carrot, eggplant, tomato and onion and cook, stirring, for 4-5 minutes or until tender. Add curry leaves and stir to combine. Add prawn stock and bring to a simmer. Add lime juice.
- Taste and season with salt and pepper.
- Meanwhile, use a small sharp knife to cut down the back of each prawn to butterfly. Thread prawns onto skewers. Set aside.
- To make the dipping sauce, combine the mayonnaise, garlic, red chilli and parsley and stir to combine. Set aside.
- Brew tea leaves till they just start to unfurl. Remove from heat chop and add a small amount to the mayonnaise mixture. Reserve the rest for garnishing.
- Preheat a hotplate over high heat. Brush lightly with oil. Add prawns and cook, turning, for 2-3 minutes or until just translucent. Remove from heat and spread with mayonnaise mixture. Roll on popcorn tea mixture to coat.
- Arrange prawns on a serving platter with small bowls of soup. Serve immediately.

The range of Dilmah Tea used :

- Dilmah Exceptionals

The variety of Dilmah Tea used in the recipe :

- Exceptional Valley of Kings Ceylon Pekoe