

## Chameen Moilee

Umaid Bhawan Palace (dish prepared by Chef Singh Rhatore)  
Prawns simmered in turmeric, ginger, coconut milk and fresh  
curry leave

Serves: 2 people

- 1-2 Tbs coconut oil to cook
- 4-6 medium prawns per person –cleaned and deveined
- Fresh curry leaves –several sprigs and try to have them  
small in size (can use dried but set more within the dish)
- Kosher salt
- ½ Tbsp of fenugreek seeds
- 1 large tomato sliced thinly or Roma Tomato
- 1/2 teaspoon of ginger -julienne very finely (keep in water  
so that it does not dry or more)
- 1/2 cup coarsely slices onions (red ones)
- ½ teaspoon of Turmeric Powder
- 1-1 ½ Tbs Green chili thinly sliced on the diagonal (Anaheim green chilies)
- Japanese spices to give a slight kick (if desired)
- ¾-1 cup Coconut milk (HdeH: unsweetened can of 13.5 fl.oz)
- 1-2 Tbs of water

1. Grill fenugreek seeds in coconut oil (just to brown)
2. Add onions (don't brown)
3. Add ginger slices; curry leaves, and green chili. Mix well
4. Add turmeric and season with salt
5. Add water (1 Tbs at the time to liquefy sauce during the cooking. Can use water where the  
ginger was)
6. Add coconut milk. Cook the sauce for a couple of minutes mixing well. Sauce should not be  
too thick as it is a wonderful accompaniment to Basmati rice
7. Add prawns and cook for 5 minutes or till prawns are cooked
8. Add tomatoes at the last moment
9. Season with additional salt if necessary and serve with Basmati rice

NOTE: The sauce should be not to thick and not to thin. Add coconut and water as desire to  
develop consistency that gives enough flavor for the dish but enough sauce to mix with the rice

NOTE: Dish can be prepared in advance but do not include shrimps or tomatoes. Set in when  
reheating

NOTE: Excellent cold on salad or warm boiled potatoes.



Photography: Henri T. de Hahn