



Prawn and pineapple curry

Recipe language: **English (en)**Food category: **Fish**Cuisine: **South-East Asian**Portions: **8**

Program steps

1  Combination  50 %  Termination by time  00:12 hh:mm  90 °C  100 % 

Ingredients

garlic cloves, halved, stemmed, finely chopped	2	pcs
Thai red curry paste	50	g
tomatoes, peeled, chopped, cored and diced	2	pcs
coconut milk	480	ml
pineapple, diced	400	g
fish sauce	50	ml
palm sugar	30	g
juice of half a lime	1	pcs
prawns, peeled and cleaned (tail on)	32	pcs
kaffir leaves, shredded	6	pcs
fresh basil leaves	2	pcs

Directions

1. Lightly sauté the garlic and basil and set aside 2. Heat the curry paste in a saucepan and stir in 240ml of the coconut milk, the fish sauce, the tomatoes, pineapple, lime juice and sugar 3. Transfer the sauce into an ovenproof container, stir in the rest of the coconut milk, the reserved garlic and basil, the kaffir leaves and the prawns 4. Set the oven on combi at 90°C and bake for 12 minutes 5. Serve

Recommended accessories



Vision Pan