

TASTE THE WORLD AT WOMADELAIDE 2006

Rougaille de crevette / crevettes aux sauce rouge
Featuring Mario Bosquet from Jalsa Creole (Mauritius/Australia)

1 _ kg of green peeled King prawns
4 tablespoons of olive oil
Half a kilogram of fresh tomatoes
4 tablespoons of tomato paste
1 onion
10 cloves of garlic
A piece of fresh ginger
100 ml of Sherry
Fresh thyme
Fresh coriander leaves and parsley
4 fresh green chillies otherwise dry chilli will do

Sautee fresh prawns quickly with olive oil, remove from pan. Add more olive oil. Fry onions, add garlic and ginger. Add two cans of tomatoes together with tomato paste – fresh tomato will probably take too long to cook, cans will do. Cook for 10 to 15 mins, add chillies (optional) sherry or whisky, herbs then add prawns, garnished with coriander leaves

Season with salt and black pepper

Serve with boiled rice

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