

# Shrimp curry with mango, lemongrass and a fragrant rice

Recipe for 4 persons



## Description

Simple, fast and delicious asian flavors!

## Note

Be careful when seasoning, this dish can be very spicy!

## Ingredients

### Shrimp curry

- 2 Clove(s) Chopped garlic
- 2 Unit(s) French shallot
- 1 Unit(s) Carrot
- 0.50 Stem Lemongrass
- 1 Unit(s) Red hot chili
- 1 Tbsp Curry powder
- 300 Ml Coconut milk
- 200 Ml Water
- 4 Unit(s) Yellow mango
- 1 Tbsp Fish sauce Nuoc-mâm
- 1 Kg Peeled medium shrimps, tail-on
- 6 Leaf(ves) Thai basil
- 12 Leaf(ves) Fresh cilantro
  
- Salt and pepper
- Vegetable oil
- Butter

### Jasmine rice

- 225 Gr Jasmine rice
  
- Salt and pepper
- Vegetable oil
- Butter

## Preparation

- Preparation time **30 mins**

## Plating

You can use 2 separate bowls for the rice and the curry.

Garnish with Thai basil and cilantro.

Otherwise, place the rice on the bottom of a plate, with a slight well in the center and place the curry on top.

Garnish with Thai basil and cilantro.

### Jasmine rice

In a sauce pot of boiling water, add the rice and cook for 8-10 minutes. Strain and then transfer to a bowl. Add the butter, mix and season to taste. Set aside.

### Shrimp curry

In a sauce pot, heat the vegetable oil and then sweat the garlic, shallots and carrot matchsticks for 1-2 minutes on medium heat, stirring occasionally.

Add the lemongrass, red pepper and curry powder. Cook for another 3 minutes.

Add the coconut milk, the water and the fish sauce and then let simmer for 5 minutes.

Add the shrimp and mango and partially cover with a lid.

Let cook for 5 minutes or until the shrimp is cooked through.

### Preparation

Slice the French shallots.

Peel and cut the carrots into matchsticks.

Finely chop and mince the lemongrass.

Remove the seeds and chop the red pepper.

Peel the mangoes and cut the flesh into cubes.

Clean and pluck the leaves from the fresh herbs.

**Bon appétit!**