

Breco Seafood Braai Competition

Butter Crayfish and Prawn curry

By Gelian Davids



Seafood: Crayfish tails and Prawn meat

Serves: 12

Preparation time: 30 minutes

Cooking time: 25 minutes

The story

Butter Chicken has always been a family favorite. So over Easter Weekend where tradition is to only eat seafood I decided to try using the same spices and use seafood.

Christmas lunches traditionally we only make a spread of seafood so this also became part of our menu. We serve from Paella, garlic mussels, butterfly prawns, crayfish tails, mussel soup, fried hake and calamari and now also the butter crayfish and Prawn curry

Ingredients

- 30 Crayfish tails
- 2x 800g prawn meat
- 1 packet butter chicken spice
- 2 packets tomato paste
- 15ml sugar
- 250g butter
- 2x onions
- 2 cinnamon sticks
- 2 anistar seeds
- 2x 250ml fresh cream
- 2x royoco packet dry butter chicken mix
- Fresh coriander

Method

Debone crayfish tails and cut into pieces

Dice onions

Heat cast iron pot on coals

Melt butter and fry onions with cinnamon sticks and anistar seeds

Add butter chicken spice

Add sugar and tomato paste

Fry for 2min

Add crayfish and Prawn meat and cook for 15 min on moderate heat.

Mix dry butter chicken mix with cream and Add to seafood mix

Cook for 10 min and remove from coals

Add fresh coriander and let it rest for 5min before serving