

Breco Seafood Braai Competition

Crayfish Curry

By Abeda Albertyn



Seafood: Crayfish and shrimps

Serves: 10

Preparation time: 30 minutes

Cooking time: 30 minutes

The story

Cooking crayfish curry on Heritage Braai Day honours our West Coast roots by bringing the smoky soul of the braai and the fragrant, spicy heart of Cape Malay heritage together in one unforgettable pot around the fire. It's the taste of Cape Town summers, family gathered close, stories shared, butter melting, curry leaves crackling, and pride in turning local kreef into a warm celebration everyone remembers long after coals fade together on Heritage Day.

Ingredients

15 – 20 Crayfish tails
2x 240g Breco shrimps
Olive oil
5 onions, finely chopped
1 green pepper, grated
2 tomatoes, grated
10 ml crushed garlic
10 ml red chilli flakes
5 ml cumin seeds
10 ml brown mustard seeds
5 ml turmeric
10 ml jeera (cumin)

10 ml fish masala
5 ml seafood masala
5 ml fine ginger
10 ml lemon juice
5 ml salt (or to taste)
1 cup coriander, chopped
Water, as needed

Method

De-vein crayfish tails and slit length-wise.

Rinse and drain well, set aside.

Rinse Shrimps and set aside

Heat oil in a large pot over medium to high heat.

Add crushed garlic and chilli flakes to the hot oil and simmer for 5 minutes or until golden, stir continuously to prevent burning.

Add the finely chopped onions and braise until soft and transparent, lightly browned.

Add the grated green pepper and tomatoes and simmer for 7 – 10 minutes until well blended into a thick sauce.

Add water if needed.

Combine all the spices then add to pot and cook until the spices are thoroughly blended into the thick sauce.

Water may be added as desired.

Now add the coriander and simmer for 2 minutes.

Finally, add the crayfish tails, and shrimps, lemon juice and salt.

Cook on medium heat for about 10 minutes, or until crayfish has cooked through.

Serve on a bed of hot, fluffy Basmati rice and garnish with coriander leaves.