BUTTER CRAYFISH & PRAWN CURRY

Serves 12 | Prep time: 30 min | Cook time: 30 min



Gelian gave the family's favourite butter chicken a seafood twist for their Easter seafood weekend. It's now part of their Christmas feast too.

RECIPE BY GELIAN DAVIDS, PNIEL

INGREDIENTS:

- [ ] 30 crayfish tails
- [ ] 2 x 800g Breco Prawn Meat
- [ ] 250g butter
- [ ] 2 onions, diced
- [ ] 2 cinnamon sticks
- [ ] 2 star anise
- [ ] 1 packet butter chicken spice
- [ ] 2 sachets tomato paste
- [ ] 15ml (1 tbsp) sugar
- [ ] 2 packets dry butter chicken sauce mix
- [ ] 2 x 250ml fresh cream
- [ ] Fresh coriander, chopped

METHOD:

01. Remove the crayfish meat from the shells and cut it into pieces.
02. Heat a cast-iron pot on the coals. Melt the butter and fry the onions with the cinnamon and star anise until soft.
03. Add the butter chicken spice, sugar and tomato paste and fry for 2 minutes.
04. Add the crayfish and prawn meat and cook over moderate heat for 15 minutes.
05. Mix the dry sauce mix with the cream, add to the pot and cook for 10 minutes.
06. Take off the coals, stir in the coriander and rest for 5 minutes before serving.