



MICHAEL MALONEY / *The Chronicle*

Coconut Shrimp Curry

Serves 4

From Vittal Shetty, corporate chef for the Amber India restaurants, and executive chef of the Amber India location in San Jose. This is very spicy. Feel free to adjust the seasonings for your tastes. Serve with steamed rice, if you like.

The paste

- 30 dried red chiles (see Note)
- 1 head peeled garlic
- 12 ounces coconut milk
- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- Tamarind juice from a 2-inch piece of tamarind paste (see Note)

- ¼ cup chopped red onion
- ½ cup chopped tomato

The shrimp

- 1 tablespoon vegetable oil
- ½ teaspoon (brown or black) mustard seeds
- 5 curry leaves
- ¼ cup chopped red onion
- 1 pound shrimp (16-20 count per pound), peeled and deveined
- ½ teaspoon turmeric powder
- Kosher salt

For the paste: Soak the chiles in cold water for 2 hours, then drain. In a blender, puree chiles,

garlic, coconut milk, coriander seeds, cumin seeds, tamarind juice, onions and tomatoes into a smooth paste. In a small saucepan over medium heat, simmer the curry paste for 10 minutes, covered, stirring frequently.

For the shrimp: Heat oil in a saute pan over medium heat. Add mustard seeds, curry leaves and onion. Saute until onions are softened, about 3 minutes. Add shrimp and saute for 3 minutes. Add turmeric powder and salt to taste. Add curry paste, and stir. Simmer for 2-3 minutes until shrimp are fully cooked, then serve.

Note: Vittal Shetty uses Byadagi dried chiles, which give a lot of color to the dish and a medium amount of heat. They are available at Indian grocery stores. Other dried Indian chiles can be substituted, though, you may need to adjust the amount used, depending upon their level of spiciness.

To make tamarind juice, break off a piece from a block of tamarind paste, also available at Indian and Asian grocery stores. Soak in water for about 10 minutes, then strain.

Per serving: 328 calories, 19 g protein, 14 g carbohydrate, 24 g fat (17 g saturated), 135 mg cholesterol, 180 mg sodium, 4 g fiber.