

Shrimp red curry with banana, basmati rice with fresh pineapple, rum and vanilla

Recipe for 4

Description

A trip to the heart of Martinique: shrimp with a slightly spicy red curry sauce.

Sweet notes as well as the aromas of rum and vanilla will complete this culinary voyage to the islands.

Have a good flight!

Ingredients

Red curry paste

- 2 Unit(s) Chopped shallot
- 3 Clove(s) Chopped garlic
- 3 Leaf(ves) Kaffir lime
- 20 Gr Galangal
- 1 Stick(s) Lemongrass
- 5 Unit(s) Red hot chili
- 1 Tsp Shrimp paste
- 20 Ml Cold water
- 30 Ml Coriander
- 20 Gr Shrimp paste
- 20 Ml Olive oil

- Salt and pepper

Pineapple, rum and vanilla rice

- 200 Gr Basmati rice
- 1 Unit(s) Pineapple
- 2 Oz Amber rum
- 1 Clove(s) Vanilla bean

- Salt and pepper

Shrimp

- 20 Unit(s) Peeled medium shrimps
- 3 Unit(s) Apple banana
- 1 Liter(s) Coconut milk
- 200 Ml Vegetable stock
- 1 Tbsp Red cari paste
- 3 Unit(s) Chopped shallot

- Salt and pepper

Preparation

- Preparation time **30 mins**

Red curry paste

Place all of the ingredients in the food processor and blend until you reach a smooth paste. Set aside.

The rice

Cook the rice in a large pot of salted (10g/L) boiling water for roughly 20 minutes. Strain and set aside.

In a hot skillet with olive oil, cook the cubed pineapple, add the vanilla seeds and the rice. Cook for a couple of minutes, stirring from time to time. Deglaze with the rum. Let cook for another few minutes stirring from time to time.

Serve hot.

The shrimp

In a hot skillet with olive oil, cook the shrimp with the shallots for a few minutes and then add the slices of banana. Cook for another 2 minutes, add the red curry paste, the vegetable stock and the coconut milk and cook for roughly 5 minutes. You should have a nice sauce. Serve immediately.

Bon appétit!