PERCIK PRAWNS, GRILLED OKRA

Ingredients:

- 400g medium to large prawns — deshelled, deveined and cut
- 4 cloves garlic, finely sliced
- 3 shallots, cut wedge
- 2 sprigs fresh curry leaves, stripped from stem
- 4 kaffir lime leaves, bruised
- 30ml water
- 30ml olive oil

Marinade

- 80g Cecilia.SG Percik Spice Paste
- 150ml coconut milk
- 15g tamarind pulp + 30ml warm water
- 15ml fish sauce
- 10g sugar

Grill Okra

- 250g okra, trimmed, cut into quaters
- 20ml extra virgin olive oil
- 5g fine salt
- 3g black pepper, freshly ground

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TASTE OF TRADITION, CRAFTED WITH SPICE

Directions:

MARINADE SAUCE

- Soak tamarind pulp in 30ml warm water for 5 minutes.
- Mix well and strain through a fine sieve — reserve the liquid, discard solids.
- Combine Cecilia.SG Percik Paste, coconut milk, strained tamarind liquid, fish sauce and sugar in a bowl.
- Whisk until smooth and uniform. Set aside.

GRILL THE OKRA

- Toss halved okra with olive oil, salt and black pepper until evenly coated.
- Heat a griddle pan or grill over high heat until smoking.
- Grill okra cut-side down for 2-3 minutes without moving — allow char marks to develop.
- Flip and grill 1-2 minutes on the other side.
- Okra should be tender with beautiful char lines. Set aside and keep warm.

Directions:

COOK THE PERCIK PRAWNS

- Heat neutral oil in a wok or wide pan over high heat until shimmering.
- Add sliced garlic and shallots. Fry over high heat, stirring constantly, until slightly golden and fragrant — approximately 2 minutes. Do not burn.
- Add prawns, curry leaves and kaffir lime leaves immediately together. Stir fry over high heat.
- Once prawns change colour — approximately 60-90 seconds — add 30ml water. Toss quickly.
- Pour in the premixed marinade sauce. Toss well to coat every prawn. Cook for a further 60-90 seconds until sauce is glossy and slightly reduced and prawns are cooked through.
- Remove from heat immediately. Do not overcook — prawns continue cooking from residual heat.

PLATE AND SERVE

- Arrange grilled okra as the base on a plate — fanned out cut-side up to show the char.
- Pile Percik prawns generously over the okra.
- Spoon remaining sauce from the pan over the prawns.
- Scatter fresh cherry tomato over the top.
- Garnish with a fresh sprig of curry leaves. Serve immediately.

The meal that needs no occasion. Her flavour. Your kitchen. Any night.

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