

MA'S NO-FUSS PRAWNS

Asma Khan's new cookbook, *Ammu*, is named after her mother – and it's full of recipes from different family members.

Asma moved to England in 1991. She had never learned to cook and missing the dishes she had grown up eating, set to work in her kitchen.

In time this led to her hosting various supper clubs in Soho before opening the Darjeeling Express restaurant in Covent Garden in 2017, and then becoming the first British chef to feature on Netflix show *Chef's Table*.

Asma has dedicated her career to lifting up women – and has an all-female team of chefs at her restaurant.

This recipe is from Asma's childhood nursemaid, who she called Ma. Described as a "formidable person", Asma says Ma always made this dish for her when she returned home to India from England.

"It's a simple, heart-warming, no-fuss dish that only takes 45 minutes or so to make. I eat Ma's prawns with plain boiled rice."

INGREDIENTS (Serves 6)

Three onions
150ml mustard oil (if you can't find it, use vegetable oil)
One tsp ginger paste
Half tsp garlic paste
Half tsp ground turmeric
One and a half tsp chilli powder
Half tsp ground cumin
Half tsp ground coriander
2 green chillies, slit in half
One tsp salt
1.25kg raw peeled prawns, deveined
Fresh coriander, to garnish

METHOD

1 Put the onions in a food processor and blitz to a paste.

2 Heat the oil in a heavy-based pan over a medium-high heat. Add half of the onion paste and cook until it turns light brown. Add the remaining onion paste, ginger, garlic, turmeric, chilli powder, cumin, ground coriander, green chillies, salt and four tablespoons of water and bring to the boil. Reduce the heat, cover and simmer for 15 minutes.



3 Remove the lid, increase the heat and cook the paste until you can see the oil coming to the surface. Add the prawns and cook, uncovered, over a medium heat for 10-15 minutes until the prawns have changed colour and are cooked through. Serve immediately, garnished with coriander.

● *Ammu*: Indian Home-Cooking To Nourish Your Soul by Asma Khan is published by Ebury, £26

