

INGREDIENTS for Langoustine and Crab Curry

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-curry-crab-recipe>

Ingredients:

- 10 langoustines
- 3 crabs
- 3 tablespoons clarified butter or ghee
- 6 shallots finely sliced
- 1 tablespoon black mustard seeds
- 1 sprig curry about 15 of fresh, leaves, If you cannot purchase fresh curry leaves, buy dried
- 5 cloves garlic – finely chopped
- 2 inches ginger piece of, grated
- 3 green chillies seeded and sliced in half down the middle
- 1/2 teaspoon turmeric
- 1 tablespoon chilli powder mild red
- 400 milliliters coconut milk
- 2 limes
- salt and pepper
- 3 tablespoons fresh coriander

Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 390 milligrams
4. Fat: 38 grams
5. Fiber: 5 grams
6. Protein: 83 grams
7. SaturatedFat: 27 grams
8. Sodium: 1410 milligrams
9. Sugar: 6 grams

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