



Lobster Curry (Serves 4)

Ingredients:

2 cup cooked Lobster tail meat, rough chopped

Pulse down in a coffee/spice grinder:

2 TBSP Cumin seeds

2 TBSP Mustard seeds

2 TBSP Corriander seeds

1 TBSP Pepper corns

1 TBSP Cloves

Puree in a food processor:

4 Red Chilies

1 Cup Fresh Coriander

1 Medium Onion

4 Garlic cloves

2 Cups Coconut milk

1 Tomato

2 TBSP Grapeseed oil

Chopped fresh Cilantro

4 Stems Curry Leaves (Wholefoods/or online)

8 Kaffir Lime leaves (4 for garnish)

In a pot, heat the oil add the dry spices, lightly toast them on a medium flame. After about 3 - 4 minutes add the wet mixture and the curry and Kaffir Lime leaves. Simmer for 5 minutes, remove from heat, keep warm. Add lobster meat, stir then serve in bowls with a glop of jasmine rice in the center, and sprinkle with finely chopped cilantro. Add a Kaffir lime leaf as garnish.

NOTE: This recipe can be easily adapted by substituting the lobster for any of the following:

Fish Curry: Any fresh fish

Vegetarian Curry: Haricot vert, baby canned whole corns and asparagus

Tofu Curry: Tofu