

## Kari Ketam (Crab Curry)

Saturday, 25 June 2011 12:58 - Last Updated Thursday, 21 July 2011 15:45

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courtesy : Mrs.Gandhiri Perumal



Kari ketam is a spicy curry;with pieces of crabs cooked in a tantalizing sauce.Serve with;white rice,chappati,thosai,roti chanai or nasi lemak.

Ingredients:

1kg.crab;cut into pieces and cleaned.

1 cup coconut milk

6 small red onions;sliced )

6 cloves garlic;chopped )

3cm ginger;shredded )

1 tablespoon coriander seeds ) grind into paste

1 tablespoon cumin seeds )

1cm fresh tumeric root;shredded )

4 candlenut;crushed )

5 tomatoes;halved

100gm Eagle brand seafood curry powder;mix in a bowl with a little water

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1 cinnamon stick;3cm long  
2 star anise  
10 loose curry leaves  
3 stalks coriander leaves;chopped  
3 tablespoon cooking oil  
salt to taste

### Method of preparation:

Heat oil in a wok.Add cinnamon stick,star anise and curry leaves.Saute till the smell is fragrant.Next add the ground paste.Fry till the smell is aromatic.Add coconut milk,tomato,curry powder and coriander leaves. Bring to a boil.Add cut crab and salt.Heat till the crab is cooked. Simmer covered.Turn off flame.Serve with white rice,chappati, thosai,roti chanai or nasi lemak.