

Shrimps in Creamy Curry Sauce Recipe

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CATEGORY: Seafood

COUNTRY: International

SERVES: 4

INGREDIENT: 400 grams of small, fresh and cleaned shrimps, butter, one finely chopped onion, curry powder, salt and pepper to taste, 1/4 liter of fresh cream, rice and fruit for decoration.

DIRECTION: Clean shrimps and salt a bit. Melt butter in pan add the onions and when they look transparent (not brown) add the curry powder, add the shrimps and simmer on low heat for a minute or two. Then add the cream and bring to a boil and let it simmer again for about 2 minutes. Salt and pepper to taste also add more curry in case to like it spicier. Decorate dish with peach and banana slices and serve with white rice.