

# BIR KING PRAWN PATHIA

★ ★ RESTAURANT QUALITY. MADE AT HOME. ★ ★



A classic Pathia with a BIR twist.  
Sweet, sour, hot and full of  
king prawn flavour.  
Silky, glossy and packed  
with balance.



PREP TIME  
20 mins



COOK TIME  
30 mins



HEAT LEVEL  
Medium Hot



SERVES  
2-3



## ★ STEVE'S TIP

The secret to a great Pathia is balance.  
Get the sweet, sour and heat right  
before adding the prawns.  
Don't overcook – prawns cook fast!

## INGREDIENTS

### FOR THE CURRY

- 300g king prawns, peeled & deveined
- 2 tbsp vegetable oil
- 1 large onion, thinly sliced
- 2 garlic cloves, minced
- 1 inch ginger, minced
- 2 green chillies, sliced
- 1 tsp chilli powder
- 1 tbsp pathia curry paste (or to taste)
- 200ml base gravy (see SCM Method™)
- 1 tbsp tamarind paste
- 2 tbsp tomato purée
- 1 tbsp brown sugar
- 1 tbsp rice vinegar (or lemon juice)
- Salt to taste

### TO FINISH

- 2 tbsp fresh coriander, chopped
- Sliced green chilli to garnish
- Lemon wedges to serve

## METHOD

- 1 Prep the prawns – pat dry and set aside.
- 2 Heat the oil in a pan over medium heat. Add the onions and cook until golden.
- 3 Add garlic, ginger and green chillies. Cook for 1 minute.
- 4 Stir in chilli powder and pathia paste. Cook for 1–2 minutes.
- 5 Add base gravy, tamarind paste, tomato purée, brown sugar and rice vinegar. Stir well and bring to a simmer.
- 6 Simmer for 10 minutes to let the flavours develop and the sauce thicken slightly.
- 7 Add the prawns and cook for 3–4 minutes until pink and cooked through.
- 8 Check seasoning. Adjust sweet, sour, salt or heat if needed.



### WHY THIS WORKS

The balance of tamarind, sugar and chilli is what makes a Pathia special. Using a good base gravy gives you that silky, restaurant-style sauce.

### SERVING ★ SUGGESTIONS



Steamed  
Basmati Rice



Pilau Rice



Garlic Naan



Poppadoms



Raita or  
Kachumber Salad



SCAN FOR  
FULL RECIPE &  
STEP-BY-STEP  
VIDEO

THE  
**SCM**  
METHOD™

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GREAT CURRY ISN'T JUST COOKING – IT'S UNDERSTANDING.

