

Prawn & Nectarine Sambol



Ingredients

1 Tblsp	Chilli Flakes
1 Sprig	Curry Leaves
	Lemon juice to taste
4	Nectarines
500 g	Prawns/Prawn Meat
	Salt & Pepper to taste
1 Cup	White Wine

Preparation

Wash and cut the Nectarines into quarters and marinate with the Prawns, Chilli Flakes, Curry Leaves, Salt and Pepper and put aside in fridge. About 30 minutes before cooking add the White Wine and let it sit. Then (after 30 minutes or so), strain the marinade into a pan and allow to cook. When cooked and simmered to about half, add the Prawns and cook for about 5 minutes, maximum, then remove from heat and add the Lemon juice.

Enjoy.