



THE SCOTCH MALT
WHISKY SOCIETY



SOUTH INDIAN MASALA LANGOUSTINES



*Plump langoustines cooked in a sweet garlicky masala with
Tellicherry peppercorns*

Ingredients

- 250g pureed fresh local tomatoes
- 24 large langoustines
- 150g unsalted butter
- 25 x garlic cloves, finely chopped
- 4 x chillies, finely chopped
- 50g ginger, finely chopped
- 200-300ml lobster stock
- 100ml rape seed oil
- 1½ tsp ajwain seeds
- ½ tsp turmeric
- 1tsp garam masala
- 1tsp ground Tellicherry blackpepper corns
- 1tsp salt to taste



Method

Heat oil in pan, add ajwain seeds and cook till coloured and aromatic.
Add garlic and cook until there's a wee touch of colour.
Add all spices and cook for a minute.
Add tomatoes and cook till the oil splits out of the sauce.
Add langoustines and stock and cook till done, season and serve with a bib
and finger bowl!



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