



(Supplied: Dark Mofo/Jesse Hunniford)

# Spiced Seafood Broth

Recipe by Niyati Rao, Chef of Ekaa & special guest chef at Dark Mofo's Winter Feast

## INGREDIENTS

Makes 80 portions:

- Tomato: 300gms
- Crab/shrimp/lobster shells (all mixed will do): 800 gms
- Rice bran Oil: 100
- Celery: 100 gms
- Onion: 160 gms
- Bayleaf: 2 pcs
- Peppercorn: 3 gms
- Coriander seeds: 3 gms
- Kashmiri chilli powder :10 gms
- Madras curry powder: 5 gms
- Curry leaves: 5 gms
- Garam masala: 2 gms
- Coconut milk powder: add only while finishing: 100 gms (can increase to balance it)
- White wine: 70 gms
- Water: 2 litres
- Tomatoes: 100 gms

## DIRECTIONS

1. Heat the oil, sauté the roughly chopped celery, chopped onion, peppercorns, bay leaf, curry leaves, add the shells and keep cooking for 10-15 mins on low medium heat. Add the malvani masala/powder, madras curry powder and the kashmiri chilli powder and sauté for another 5-7 mins.
2. Add the white wine and deglaze the pan, add the chopped tomato and keep stirring, add water till everything is covered and keep on a slow simmer overnight or for at least 12 hours refilling the water once. Reduce till half, allow to cool and vacuum pack and freeze the bags.
3. When ready to use, thaw the bags, heat the broth, add seasonings and add the coconut milk powder to finish.



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