



Laksa

NIBBLEDISH CONTRIBUTOR

Ingredients

Blended Paste

4-5 shallots, chopped
6-7 cloves garlic, chopped
Thumb size piece ginger, peeled and chopped
1 fresh red chilli
1 heaped tbsp dried prawns
½ cup water

Soup

12 green prawns
4 tbsp vegetable oil
180 mls of laksa paste
1 litre chicken stock
1 can coconut cream
Fried tofu puffs
1 tsp sugar
Fish sauce
Salt to taste
Juice of 1 lime

Remaining ingredients

Rice vermicelli noodles
Bean sprouts
Spring onions, chopped
Coriander leaves
Deep fried shallots
Fresh lime wedges

Instructions

Process in blender, shallots, garlic, ginger, chillies, dried prawns and water until it forms a smooth paste. Set aside.

Shell prawns and reserve meat. Heat oil in a large pot and fry prawns shells for about 1 minute until they turn red then remove from pan. Add spice paste to prawn flavoured oil and fry for a minute before adding the paste. Fry until fragrant, about 2 minutes and pour in the stock.

Bring to the boil and then add coconut cream. Simmer for 10 minutes and add fried tofu. Add sugar, fish sauce and salt to taste. Squeeze in the lime. Add prawns at the last minute to poach.

Blanch rice noodles in boiling water and transfer some of each to serving bowls. Pour over the soup and top with prawns and bean sprouts. Garnish with the spring onions, coriander and fried shallots. Squeeze in the lime before eating.