



# 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

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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.