

Laksa – curry noodles recipe

Ingredients:

- 3 tablespoons cooking oil
- 1 liter chicken stock or water
- 160ml coconut milk
- 100g prawns, remove shell
- 100g squid (cleaned, remove skin and cut into rings)
- 6 dried deep-fried bean curd (tau foo pok, cut into halved)
- salt and pepper to taste
- 2 wedges lime
- 2 tablespoons brown sugar or grated palm sugar
- 200g fresh rice noodles (blanched in boiling water or dried rice vermicelli, soaked to soften)
- 120g of bean sprouts
- 2 hard-boiled eggs (remove shell, cut into wedges)
- 2 tablespoons fried shallots

Spice paste ingredients:

- 12 shallots
- 4 cloves garlic
- 6 candlenuts (cleaned, soaked for 30 minutes)
- 5cm ginger
- 4 red chilies
- 2 tablespoons dried shrimp (soaked to soften)
- 1 teaspoon of dried shrimp paste (belacan)
- 2 lemon grass, bruised
- 1 tablespoon curry powder

Steps:

- Prepare the spice paste. Chop the shallots, garlic, candlenuts, ginger and chilies coarsely. Blend everything with dried shrimp and a little of oil until fine.
- Then, mix in curry powder and dried shrimp paste, blend for a few more seconds. Set aside with lemon grass.
- Heat remaining oil in a wok or a heavy pan.
- Add the spice paste, lemon grass, brown sugar and cook over low heat. Stirring constantly for about 5 minutes until the paste is fragrant. Add coconut milk and chicken stock and bring to the boil, keep stirring.
- Put in all the seafood and the bean curd and simmer until it is cooked.
- Season to taste with salt and pepper.
- To serve, divide noodles among bowls. Decides the serving portions of each bowls as you desire.
- Ladle over laksa stock mixture to each bowls.

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- Top with bean sprouts, eggs and fried shallots.
- Squeeze lime wedges juices over the noodles before serving.