



# Prawn and Chicken Laksa

## INGREDIENTS

### Laksa

- 1 poached chicken breast (shred/sliced)
- 200g laksa spice paste
- 30g dried shrimp (blitzed)
- 750-1000ml chicken broth
- 2 tsp sugar
- 2 tsp salt
- 2 dried bean curd puffs (cut in ½)
- 250ml coconut cream
- 125g rice noodles/sticks (Beehoon)
- 200g bean sprouts
- 2 prawns (deveined, heads & tails on)
- 60ml oil
- 4 laksa leaves (finely sliced)
- 1 lime

### Laksa Spice Paste

- 30g dried chilli
- 4 long red chilli
- 240g brown onion (peeled & roughly chopped)
- 4 garlic cloves (peeled)
- 30g candle nuts (or cashews)
- 10g galangal (roughly chopped)
- 10g turmeric (preferably fresh)
- 15g shrimp paste (Belachan brand)
- 2 sticks lemon grass (bruised & roughly chopped)
- 100ml oil (non flavoured, e.g. canola)



Serves: 2



Prep Time: 25 min



Cooking Time: 15 min

## METHOD

### For Laksa

1. Soak noodles in cold water until ready to serve (strain only when Laksa broth is ready).

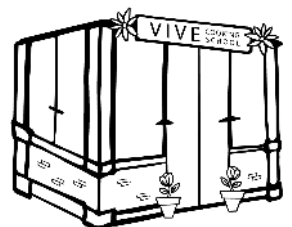
### For Laksa Spice Paste (450g batch)

2. Blend dried chili first until powdery. Then add candle nuts and blitz until fine.
3. Next blend down the galangal & lemon grass.
4. Then add the remaining ingredients and blend down



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\*Note: Make sure each ingredient is a fine paste before adding the next ingredient. Add the remaining ingredients and only half the oil. Blend until fine paste is achieved. Stop to scrape the sides when necessary. Then blend remaining oil.

Now your paste is ready to use straight away or freeze in portion sizes for later use.

\*Note: The turmeric in the laksa paste may stain the blender. To prevent this from happening, place warm soapy water into the blender and blitz. Then wash with new soapy warm water immediately.

### To finish off the laksa

5. Place Laksa spice paste, oil and dried shrimp into a pot and fry for 4-5 mins.
6. Once fragrant and tender add chicken broth, sugar and salt.
7. Bring to the boil and add in dried bean curd puffs (make sure to press down into the broth, to soak in soup) and coconut cream.
8. Bring back to the boil, taste and correct seasoning if necessary. Add prawns, then soon after add bean sprouts and remove from heat.
9. Place noodles in a serving bowl with Laksa leaves and chicken. Ladle over the laksa broth, along with the other toppings, like bean curd pieces, prawns, bean sprouts etc (make sure the laksa is super hot before plating). Enjoy straight away.



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