



Prawn and Chicken Laksa

INGREDIENTS

Laksa

- 1 Poached Chicken Breast (shred/sliced)
- 200g Laksa Spice Paste
- 30g Dried Shrimp (blitzed)
- 1 Ltr 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 Canola Oil
- 4 Laksa Leaves (finely sliced)
- 1 Lime

Laksa Spice Paste

- 30g Dried Chilli (chinese)
- 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 Canola oil



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

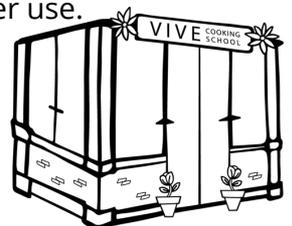
*Note: Make sure each ingredient is a fine paste before adding the next ingredient. Add the remaining ingredients and only half the oil. Blend until fine paste is achieved. Stop the blender and scrape the sides when the paste gets stuck, to ensure you get a finely blended paste. Do this as many times as necessary. Then blend remaining oil.

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



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*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, tender and paste has a deep browning, 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 up the flavour of the soup). Then add the coconut cream.
8. Bring back to the boil, taste and correct seasoning if necessary. Add prawns and wait for 1 minute before adding the bean sprouts, noodles and poached chicken.
9. Bring back to the boil and remove from heat. Sprinkle in laksa leaf and then plate. Enjoy straight away.



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