



curry laksa

by *David King*



curry laksa paste

blend:

galangal	60g
shallot blend	150g
tumeric fresh	60g
lemongrass	150g
star anise	5g
cinnamon stick	10g
curry leaves	20g
curry powder	150g
chilli paste	20g
cumin seed	20g
salt	36g
sugar	12g

serving ingredients

coconut milk	160ml
egg noodle	600g
sliced fish cake	80g
prawns	240g
bean sprout	120g
long bean	80g
dried beancurd	8pcs
boneless poached chicken	360g
fresh mint leaf	5g
calamansi (cut half)	2 nos
sambal sauce	100g

chicken stock

chicken bone	300g
water	5l

methods of preparation

curry laksa soup:

- 1 heat oil and sauté blended items and lemongrass. add in the rest of the ingredients for about 3 minutes. stir till oil bubbles through and turns reddish until fragrant.
- 2 add in chicken stock, dried beancurd and simmer for about 5 - 7 minutes.
- 3 add coconut milk, bring to boil and switch off fire.
- 4 strain the soup with rough strainer. laksa soup is ready to serve.

to assemble the dish:

- 1 blanch noodles, fish cake, long bean, bean sprout and prawns. place in the noodle bowl.
- 2 slice poached chicken and place it on top.
- 3 pour curry laksa soup and garnish with fresh mint leaf.
- 4 serve with sambal sauce with 1/2 calamansi on the side.