

Laksa Melaka Recipe

(Melaka-Style Noodles in Spicy Coconut Milk Recipe)

Ingredients: Serves 9-10

600 g (1 lb) grated coconut
3.25 liters (104 fl oz) water
150 g (5½ oz) dried anchovies, cleaned
275 ml (9 fl oz) cooking oil
600 g (1 lb) small shrimps, shelled and de-veined
4 stalks polygonum (kesum) leaves
20 pieces bean curd puffs (taufu pok), halved
40 fish balls, made from 350 g fish paste (pls refer more Nyonya Recipes)
2 anchovy stock cubes
3 teaspoons salt
50 g (2 oz) sugar
500 g (1 lb) bean sprouts, tailed, blanched and rinsed with cold water
450 g (1 lb) rice vermicelli (beehoon), soaked in water until soft, blanched in boiling water for a few minutes and drained

Finely ground paste:

30 dried chilies, soaked in water and drained
50 shallots, peeled
7 cloves garlic, peeled
10 candlenuts
3.5 cm (1½ inch) turmeric, peeled
4 cm galangal, peeled
7 stalks lemon grass, sliced
1 tablespoon crushed dried shrimp paste (belachan)

Garnish:

1.5 kg (3 lbs) cockles, cleaned, scalded in boiling water for 3-5 minutes, drained and shelled
2 cucumbers, peeled, seeded and sliced into fine strips
20 red chilies, finely pounded with a pinch of salt
3 red chilies, sliced
3 stalks polygonum (kesum) leaves, finely sliced

Method:

Combine the grated coconut with 500 ml (16 fl oz) water and squeeze out 500 ml thick coconut milk. Set aside the thick milk. Add 1.25 liters (40 fl oz) water to the grated coconut and squeeze out 1.25 liters (40 fl oz) thin coconut milk. Set aside the thin milk. Add the anchovies to the remaining water and bring to a boil. Lower the heat and simmer for 30 minutes. When the water has reduced to 1 liter, remove from the heat and strain the stock. Set aside. Heat the cooking oil and fry finely ground paste until fragrant. Add the prawns (shrimps) and fry until they change color. Stir in anchovy stock and bring to a boil. Add thin coconut milk and polygonum leaves. Simmer for 7 minutes. Stir occasionally to prevent curdling. Add the bean curd puffs, fish balls and thick coconut milk. Season with anchovy stock cubes, salt and sugar. Simmer for 5 minutes. Arrange the rice vermicelli on a platter and the garnish on separate serving plates. For each serving: Put some bean sprouts and rice vermicelli in a bowl. Add garnish. Ladle some piping hot gravy into the bowl to cover all ingredients and serve hot.