

Laksa Singapore Recipe

Ingredients:

500 g medium shrimps
2 cups shallot, peeled
20 dried chili, softened in hot water
1 tablespoon shrimp paste
3 tablespoons dried shrimps, soaked for a while in water to soften
10 candlenuts
1 teaspoon turmeric powder
1 tablespoon roasted coriander powder
2 stalks lemon grass, white stem portion, crushed
4 tablespoons oil
4 cups coconut milk
Salt to taste
1 tablespoon sugar
pepper
500 g dried thick rice noodles
300 g bean sprouts, scalded
200 g dried glass noodles, scalded and drained

Garnishes:

4 fresh red chili, pounded
Salt to taste
1 cucumber, peeled, cored and shredded
4 fried fishcakes, sliced
1 bunch mint leaves
100 g fresh cockles, optional

Method:

Boil a pot of water and cook shrimps till they turn pink. Remove, shell shrimps when cool and reserve shrimps and stock. Process shallots, chili, shrimp paste, dried shrimps and candlenuts in a chopper till fine. Add powdered spices to the paste. Heat oil in a pot large enough for the gravy. Brown spice paste and add lemon grass, adding a little water from time to time to prevent curdling till it comes to the boil. Season with salt, sugar and pepper to taste. Boil some water in another pot and boil dried noodles till al dente. Drain and divide noodles among bowls. Top with a little softened glass noodles and bean sprouts. Garnish with a shrimp, fishcake slices, shredded cucumber, mint leaves and fresh cockles, if using. Pour over hot coconut gravy and serve with a dollop of pounded chili mixed with a pinch of salt.