

NONYA LAKSA

By Meatmen



Preparation : 30 min - **Resting :** - - **Cooking :** 1 hr - **Equipment :** -

Ingredients : 4

- SPICE PASTE - 20 dried chillies (re-hydrated) - 100 g hay bee / dried shrimp - 200 g shallots - 5 fresh red chillies - 5 cloves garlic - 30 g turmeric - 50 g blue ginger - 30 g ginger - 5 stalks lemongrass (white portion) - 5 candlenuts - 1 tbsp coriander powder - 30 g belachan (dried shrimp paste) - 200 ml peanut oil
 - SOUP - 1.5 litres fish / prawn stock - 200 ml water from rehydrating dried shrimp - 1 litre fresh coconut milk - 2 tbsp salt (adjust to taste) - 2 tbsp sugar - 5 stalks laksa leaves
 - TOPPING - 500 g prawns - 500 g bean sprouts (ends removed) - 10 tau pok / fried tofu puff - 1 kg fresh thick bee hoon (rice vermicelli) - 200 g fish cake (sliced) - 50 g chopped laksa leaves
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1. Soak 20 dried chillies with hot water. Soak 100g dried shrimp with 200ml hot water. Add to food processor 200g shallots, 5 fresh red chillies, 5 cloves garlic, 30g turmeric, 50g blue ginger, 30g ginger, 5 stalks lemongrass (white portion), 5 candlenuts, and 1 tbsp coriander powder.

2. Strain the rehydrated dried shrimp and keep the water. Add rehydrated dried shrimp and rehydrated chillies to food processor. Blend into a paste, as fine as possible.

3. Break and toast 30g belachan in a wok. Add spice paste from food processor. Add 200ml peanut oil. Stir-fry for 30 mins until spice paste colour starts to darken and the fragrance starts to emerge.

4. In another pot, add 200ml water from rehydrating dried shrimp. Add 1.5 litres fish / prawn stock. Bring to boil. Poach 500g prawns in stock. Remove prawns and set aside.

5. Add spice paste into stock and mix well. Bring to boil and add 5 stalks laksa leaves. Let it simmer for 30mins. Add 1 litre fresh coconut milk and bring to boil. Once boiling turn off heat. Season with 1-2 tbsp salt (adjust to taste) and 2 tbsp sugar (adjust to taste). Add 10 tau pok / fried tofu puff. Mix well and set aside.

6. Blanch 150g fresh thick bee hoon with handful of bean sprouts (ends removed) and few slices of fish cake for 2mins. Drain and make sure to remove as much water as possible.

7. Add laksa soup with few slices of tau pok. Serve with poached prawns and chopped laksa leaves

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