

HI GOOD LOOKING

It's time to get cooking



Prawn Laksa

INGREDIENTS

Chicken Stock

2 cups (500 ml) chicken stock

1 cup (250 ml) water

Laksa Broth

1 1/2 tbsp oil

2 garlic cloves, minced

2 cm piece of ginger, finely grated

1 lemon grass, white part grated reserve stalk

2 birds eye chillies, finely chopped

1/2 cup / 175g laksa paste

400 g / 14 oz can coconut milk

1 - 2 tsp fish sauce

12 king size prawns

Toppings

150 g vermicelli noodles (prepare according to packet directions)

80 g bean sprouts

80 g tofu puffs, cut in half

Fresh coriander

Lime wedges

Crispy fried shallots

Finely sliced red chilli

Chilli Paste

2 tbsp sriracha sauce

1 tbsp canola oil

1/2 tsp sugar

1 1/2 tsp laksa paste

1 1/2 tsp soy sauce

1/2 garlic clove, minced

METHOD

1. Chilli Paste: Mix ingredients together in a small bowl. Set aside for 20 minutes.
2. Place the Chicken Stock ingredients in a medium saucepan over medium heat. Bring to the boil. Set broth aside.

Laksa Broth

3. Heat oil in a wok over medium heat. Add garlic and ginger, sauté for 20 seconds, then add lemon grass and chillies. Cook for 1 minute.
4. Add laksa paste. Turn heat up to medium and cook for 2 minutes, stirring constantly, or until fragrant.
5. Add coconut milk and simmer for a few minutes, stirring constantly.
6. Add chicken stock, 1 tsp fish sauce and 2 tsp of Chilli Paste. Place lid on and simmer for 5 minutes, in the last few minutes add green prawns, cook until prawns turn pink.

Assemble Laksa

7. Add tofu puffs into broth.
8. Divide noodles between bowls. Top with cooked prawns. Pour broth over prawns.
9. Top with bean sprouts. Sprinkle with Garnishes you choose to use. Serve with Chilli Paste on the side.

