



Laksa

Laksa is a popular and very distinctive filling fish soup from Malaysia and Singapore. The flavours are spicy, hot and sour. Beansprouts, thick noodles and uncooked laksa leaf (Vietnamese coriander) are all essential and even the laksa leaf should be fairly easy to find. We have cooked it with just chicken, but it would normally be served with added prawns or any seafood. **serves 2 as a main meal or 4 as a starter**

First make the laksa paste:

- 6-10 dried chillies, or to taste
- 2 stalks lemongrass, roughly chopped
- thumb-sized piece galangal or ginger, chopped
- 1/2 tsp turmeric
- 1 tsp shrimp paste
- 1 large onion, roughly chopped
- 2 cloves garlic

Place everything in a blender to create a smooth paste. This can be kept for a few days in the fridge or even frozen.

Fish stock:

- 1 litre water
- 3 cloves garlic
- shells from 1 kg large raw prawns

Bring everything to the boil and simmer for 20 minutes before straining. Discard the shells and keep the liquid.

- 2 tbsp oil
 - 1 can coconut milk
 - 1 bag bean sprouts
 - 1 chicken breast, finely sliced (or see below)
 - 2 cakes medium egg noodles, pre-cooked
 - salt and pepper to taste
 - a handful of Vietnamese coriander (laksa leaf)
 - fresh chilli slices, soy sauce and lime juice to serve
1. Heat the oil in a large pan and gently fry the paste until fragrant.



bit spicy

2. Add the stock and coconut milk, bring to the boil and simmer for about 20 minutes.
3. Add the chicken and noodles, season and cook until ready.
4. Stir in the bean sprouts, scatter over the laksa leaf and serve in large bowls with lime juice, soy sauce and chillies.

Cook's notes

- Use all or some of the raw prawns in the soup with the chicken, or use in another dish. You can also try mussels or any firm fish.