

Malaysian Laksa (Serves 4)

Ingredients:

- 1 cup of Laksa paste
- 1 very finely chopped onion
- 4 lime leaves
- 6 cups of vegetable stock
- 1 tin of coconut milk
- 2 cups of bean sprouts, cut in half
- 1/2 cup of rice noodles per person
- ½ cup hokkien noodles per person
- 1 Lebanese cucumber
- 1 bunch of fresh coriander
- Half a lettuce
- 4 cups of spinach
- 1 carrot
- 1 precooked chicken

1. Prepare the Laksa Broth

- In a heated saucepan add 1 cup of Laksa paste and 1 very finely chopped onion. Stir it over a medium heat for 2 minutes or until the onion is softened.
- In a heated crockpot add 6 cups of vegetable stock and 4 shredded lime leaves.
- Add Laksa paste and onion to the crockpot.
- Turn up the heat and boil gently for 10 minutes.
- Once boiled, add 1 tin of coconut milk and boil for another 5 minutes.

2. Prepare Laksa fillings

Cut the following ingredients and place them into a large bowl:

- 2 cups of bean sprouts, cut in half
- 1/2 cup of rice noodles per person
- ½ cup hokkien noodles per person
- 1 Lebanese cucumber, sliced in half and then sliced very thinly
- 1 bunch of fresh coriander, chopped *just a little bit*
- Lettuce and spinach leaves to fill a small bowl, cut into shred
- 1 carrot, peeled and cut into superfine matchsticks

Place a little precooked chicken into each serving bowl and add noodles and vegetables.

3. Serve the Laksa:

Ladle the hot Laksa broth and top with fried shallots and a squeeze of lemon.

The Laksa is now ready to be served.