

FOOD STUFF

PRAWN LAKSA

This dish is so simple it's not funny. It's a one pot, throw it all in and bring it to the boil! With fantastic results

Serves 2

Ingredients

2 tbsp peanut oil
4 tbsp laksa paste
500ml chicken stock
1 tsp palm sugar (or substitute soft brown sugar)
Pinch salt
1 medium red chilli (medium heat) deseeded, thinly sliced
1 medium green chilli (medium heat) deseeded, thinly sliced
1 x 400ml tin of coconut cream
50g dried noodles or rice vermicelli. We used dried egg noodles
6-8 large green (raw) prawns, peeled, de veined
100gm fried bean curd or soft tofu, cut into small squares
2 tbsp tinned bamboo shoots, rinsed & cut into match sticks
Handful of green beans, trimmed and cut into small circles
1 cup bean sprouts
Fresh mint, coriander & lime wedges for garnish
1 tbsp roasted, ground peanuts

Method

- Heat oil in a large saucepan and fry the laksa paste for a minute until fragrant
- Add stock, sugar and a pinch of salt and bring to the boil
- Once the stock is boiling add the noodles and cook until soft
- Now add bamboo shoots, beans, tofu and the coconut cream, bring back to a simmer then finally add the prawns, bean sprouts & chilli
- Once the prawns have turned pink add the picked coriander and half the mint leaves and ladle into bowls
- Garnish with the peanuts, lime wedges and the remainder of the mint

