



Peranakan Laksa

Makes 2 servings

Ingredients

Prawns with shells x 2 (boiled in 1.5 cup of water, reserve stock, shell prawns leaving tail ends if desired)
Laksa noodles (blanched)
Coconut milk $\frac{1}{2}$ - $\frac{3}{4}$ cup
Tofu puff x 2, cut into smaller pieces
Salt and sugar to taste

Toppings

Laksa leaves
Fish cake (sliced)
Shredded cucumber

For the spice paste

Dried chili x 6 (soaked in warm water, remove seeds)
Shallots x 6
Candlenut x 2
Lemongrass 1 stalk (white part only)
Galangal x 3-4 thin slices
1 tbsp dried shrimp (soaked in warm water)
1 tsp shrimp paste
1 tsp coriander seed
 $\frac{1}{2}$ tsp turmeric powder

Recipe courtesy of Daniel Tan, founder of Food Playground in Singapore

Laksa is a spicy noodle soup dish often associated with the Peranakans (Straits-born Chinese), which is a hybrid of different cultures. This savoury dish consist of thick rice noodles, a coconut milk based gravy topped with fish cake, tofu puffs and chopped laksa leaves.

Directions

Cut all the ingredients for the spice paste into smaller pieces before pounding them into a smooth paste.

Heat up oil and fry the spice paste over low to medium heat until aromatic, taking care to stir continuously to prevent the paste from burning.

Add the prawn stock to the paste. Stir well and add the tofu puff. Bring to boil then simmer.

Pour in the coconut milk, making sure that the gravy is not boiling, as we do not want to coconut milk to form curds. Continue to stir continuously over a low heat for a few minutes, add salt and sugar to taste and then turn off the fire.

Arrange the peeled prawns, sliced fish cake and tofu puff on top of the noodles. Pour gravy over and top with laksa leaves to serve.