Soups / Malaysia

Laksa lemak



Noodles in a coconut broth built on a rempah paste, with prawns and tofu. The paste is fried until the oil separates.

Time 60 min **Servings** 4

What you'll need.

- ☐ 400 g Rice noodles
- ☐ 150 g Fried tofu puffs
- ☐ 800 ml Prawn or chicken stock
- ☐ 30 g Galangal
- ☐ 6 piece Shallots
- ☐ 2 tsp Turmeric
- ☐ 80 ml Neutral oil
- ☐ 300 g Prawns
- ☐ 500 ml Coconut milk
- ☐ 3 piece Lemongrass
- ☐ 8 piece Dried chillies
- ☐ 1 tbsp Belacan shrimp paste
- ☐ Bean sprouts, cucumber, lime — to taste

Let's make it.

01 Soak the dried chillies in boiling water for fifteen minutes, then blend them with the shallots, lemongrass, galangal, turmeric and belacan to a smooth paste.

02 Fry the paste in the oil over medium heat for fifteen minutes, stirring. It is ready when the oil starts separating and rising at the edges.

03 Pour in the stock, bring it to the boil and simmer ten minutes. Add the prawns and tofu for three minutes.

04 Add the coconut milk and warm it through without letting it boil hard. Season.

05 Divide the cooked noodles between bowls, ladle the broth over and serve the sprouts, cucumber and lime alongside.

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