Soups / Singapore

Katong laksa



Rice noodles in a coconut broth with prawns, cut short and eaten with a spoon only.

Time 105 min **Servings** 4

What you'll need.

- [ ] 400 g Thick rice noodles
- [ ] 500 g Prawns — shell-on
- [ ] 300 g Cockles
- [ ] 500 ml Coconut milk
- [ ] 12 piece Dried chillies
- [ ] 8 piece Shallots
- [ ] 5 clove Garlic
- [ ] 3 piece Lemongrass
- [ ] 30 g Galangal
- [ ] 20 g Fresh turmeric
- [ ] 2 tsp Belacan
- [ ] 5 piece Candlenuts
- [ ] 40 g Dried shrimp
- [ ] 20 g Laksa leaf
- [ ] 150 g Bean sprouts
- [ ] 120 ml Vegetable oil
- [ ] Salt — to taste

Let's make it.

01 Peel the prawns, fry the shells and simmer them in a litre of water for twenty minutes, then strain.

02 Soak the dried chillies and dried shrimp in boiling water for twenty minutes.

03 Blend the chillies, shallot, garlic, lemongrass, galangal, turmeric, candlenuts and belacan into a paste.

04 Fry the paste in oil for twenty minutes over medium heat, until the oil breaks out at the edges.

05 Add the prawn broth and the laksa leaf and cook fifteen minutes.

06 Add the coconut milk, season and warm it five minutes without letting it boil.

07 Cut the cooked noodles into short lengths, divide them between bowls with the prawns and sprouts and ladle over the broth.

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