

## Laksa Recipe

(Indonesian Rich Noodle Soup Recipe)

**Ingredients:** Serves 4

200g dried vermicelli  
3 tablespoons oil  
2 salam leaves (or bay leaves as a substitute)  
1 stalk lemon grass, bruised (use only the bottom white tender part)  
250g shrimps, shelled and de-veined  
1½ liters coconut milk from 1 coconut  
2 tablespoons shredded coconut, roasted until golden brown, pounded  
200g bean sprouts, tailed, blanched, drained and set aside  
1 chicken (850g), boiled and shredded  
4 eggs, boiled, shelled, cut into 8 pieces  
2-3 tablespoons fried shallots  
50g basil leaves

**Spices (ground):**

1 tablespoon coriander, roasted  
3 cloves garlic  
7 shallots  
2 teaspoons chopped galangal  
2 teaspoons chopped temu mangga/temu pao or 1 teaspoon chopped turmeric  
3 candlenuts, roasted  
2 teaspoons salt  
1 teaspoon sugar

**Method:**

Blanch the dried vermicelli with hot water until tender. Drain, then set aside. Heat the oil and sauté ground spices, salam leaves and lemon grass until fragrant. Add shrimps, coconut milk and pounded coconut. Bring to the boil and stir occasionally to prevent the coconut milk from curdling. **Sambal:** Grind 10 red chilies and 2 boiled bird's eye chilies with 1 teaspoon lime juice. **To serve:** Arrange vermicelli, bean sprouts, chicken and sliced eggs in a bowl. Pour hot gravy to cover these and sprinkle with fried shallots and basil. Serve with sambal. Temu mangga or temu pao gives a soft yellow color and has a delicious mango aroma. Use 1 teaspoon chopped turmeric as a substitute.