

CULINARY DISCOVERY PAVILION

Sponsored by

MidwestLiving

LAKSA NOODLE SOUP

Gurwinder S. Kapur, *When the Curry Hits the Fan!*, Singapore and Malaysia

INGREDIENTS

Chicken Stock

- 10 cups chicken broth
- 5 cups water

Laksa Broth

- 7 ½ tablespoons oil
- 10 garlic cloves, minced
- 4-inch piece of ginger, finely grated
- 5 stalks lemongrass (white parts only), grated
- 10 red chilis, finely chopped
- 2 ½ cups (675g) laksa paste
- 5 - 13.5 ounce cans coconut milk (2,000 ml)
- 10 teaspoons fish sauce (or substitute soy sauce)

Laksa Chili Sauce (Optional)

- 2 ½ teaspoons granulated sugar
- 7 ½ teaspoons soy sauce (light or all-purpose)
- 2 ½ garlic cloves, minced
- 7 ½ teaspoons laksa paste
- 5 tablespoons Sriracha (or other Thai chili sauce)
- 5 tablespoons chili paste (or more Sriracha)
- 5 tablespoons vegetable oil (or preferred cooking oil)

Noodles and Toppings

- 7 ½ ounces dried vermicelli noodles
- 12 ½ ounce bean sprouts
- 12 ½ ounce tofu puffs, halved
- Garnishes: Fresh cilantro, Lime wedges, Crispy fried shallots, Thinly sliced red chili

INSTRUCTIONS

Chicken Stock

In a medium saucepan, combine the chicken broth and water. Bring to a simmer over high heat, then reduce to medium-high.

Simmer for about 25 minutes until the liquid has reduced by about one-third.

Laksa Chili Sauce

Combine all chili sauce ingredients in a small bowl.

Let sit for 20 minutes to develop flavor. Set aside.

Laksa Broth and Assembly

In a large saucepan or pot, heat the oil over medium-low heat.

Add the garlic and ginger and sauté for 20 seconds. Add lemongrass and chilies, cook for 1 minute until fragrant.

Stir in the laksa paste. Increase heat to medium and cook, stirring constantly, for about 2 minutes.

Pour in the chicken stock, coconut milk, fish sauce and 2 teaspoons of the laksa chili sauce (if using). Cover and simmer for 10 minutes.

Adjust flavor with lime juice (for acidity) or more fish sauce (for saltiness).

Add tofu puffs. Turn off heat, cover and let sit for 5 minutes.

Assemble

Prepare vermicelli noodles according to package directions.

Divide noodles between 10 bowls.

Ladle the hot broth over the noodles.

Top each bowl with bean sprouts and any garnishes you like.

Serve with extra laksa chili sauce on the side.



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