

## *Laksa Noodle Soup*



### **Ingredients, Chicken Stock:**

- 2 cups chicken stock / broth
- 1 cup water
- 3 chicken drumsticks (Note 1)

### **Ingredients, Laksa Broth:**

- 1 ½ tbsp oil
- 2 garlic cloves , minced
- 1" piece of ginger , finely grated
- 1 lemongrass , white part grated, (Note 2)
- 2 birds eye chillis , finely chopped (Note 3)
- ½ cup laksa paste (Note 4)
- 14 oz can coconut milk (Note 5)
- 2 tsp fish sauce

### **Noodle Toppings:**

- 1.5 oz vermicelli noodles , dried
- 3.5oz noodles (optional, Note 6)
- 2.5 oz bean sprouts
- 2.5 oz tofu puffs , cut in half (Note 7)

### **Laksa Chilli Sauce (Note 8)**

- ½ tsp sugar , white
- 1½ tsp soy sauce, light or all purpose
- ½ garlic clove , minced
- 1½ tsp Laksa paste (Note 4)
- 1 tbsp Sriracha or other chilli sauce
- 1 tbsp chilli paste from jar or more Sriracha
- 1 tbsp vegetable oil (any plain oil)



### **Garnish:**

- Fresh coriander / cilantro (recommended)
- Lime wedges (recommended)
- Crispy fried shallots optional (Note 8)
- Finely sliced red chilli, optional

### **Method, Chicken Stock:**

1. Place Chicken Stock ingredients in a medium saucepan over high heat. Bring to simmer, then reduce to medium high
2. Cook for 25 minutes or until chicken flesh is falling off the bone and liquid reduces about 1/3.
3. Discard skin, pull flesh off the bone and place in bowl, and discard bone. Set broth aside.

### **Method, Laksa Chilli Sauce:**

1. Mix ingredients together in a small bowl. Set aside for 20 minutes.

### **Method, Laksa Broth:**

1. Heat oil in a large saucepan or small pot over medium low heat. Add garlic and ginger, sauté for 20 seconds, and then add lemongrass and chillis. Cook for 1 minute
2. Add laksa paste. Turn heat up to medium and cook for 2 minutes, stirring constantly, or until fragrant.
3. Add chicken stock, coconut milk, fish sauce and 2 tsp of Laksa Chilli Sauce. Place lid on and simmer on for 10 minutes.
4. Adjust to taste using limejuice (for sour) and fish sauce (for saltiness). Add tofu puffs. Leave on turned off stove with lid on for 5 minutes.

### **Method, Assemble:**

1. Prepare noodles per packet directions
2. Divide noodles between 2 bowls. Top with shredded chicken
3. Pour broth over chicken. Top with bean sprouts. Sprinkle with Garnishes you choose to use. Serve with Laksa Chilli Sauce on the side.

**Note 1, Chicken:** I love making this with drumsticks or bone in skin on thighs because the flesh that falls off the bone looks and tastes like the chicken in Laksa that is served at proper Malaysian joints. In addition, the chicken skin adds richness to the broth. It can be made with chicken breast and boneless thigh, poached per recipe, and sliced, but the broth flavor is not quite as good.

**Note 2, Lemongrass:** Peel the outer layer off then use just the juicy white bit on the bottom, usually around 1.5". Do not use the green reedy parts. Can substitute with 1 tbsp lemongrass paste.

**Note 3, Chilli:** Birds eye chillies are small red chillis that are commonly found in Australia. Around 3cm long, they are spicy! Deseed them to reduce heat - I leave the seeds in. Feel free to substitute with any spicy chilli you have.

**Note 4, Laksa Paste:** My preferred Laksa Paste is called Por Kwan, which is available at most Asian stores. Best supermarket brand is Ayam Laksa paste available at Woolworths and Coles in Australia, but it is a bit sweeter than Por Kwan - balance it out with a bit more fish sauce or a squeeze of lime juice. Avoid Valcom - far too sweet and westernized.

The amount of laksa paste required will depend on the brand you use - some have more intense flavors than others do. Start with 1/2 cup for sautéing, then after you add the coconut milk, have

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a taste test and if you want a stronger flavor, add more laksa paste to taste. Also, add fish sauce for saltiness.

**Note 5, Coconut Milk:** My preferred is full fat coconut milk. If I am desperate and trying to be healthy, I will use low fat. I find coconut cream too rich for me.

**Note 6, Noodles:** The "best" serious Laksa joints in Sydney serve laksa with both vermicelli and hokkien noodles. However, most laksa places only use vermicelli. Therefore, Hokkien is optional - add more vermicelli.

**Note 7, Tofu Puffs:** Essential for a true laksa experience! They are deep fried tofu that are "sponge-like". They soak up the broth so when you bite into them, the broth squirts out in your mouth. They are sold at Asian stores and at Harris Farm Markets in Sydney, in the fridge section with the noodles.

They do not need cooking; they just need to be plunked in the soup to heat up as they soak up the broth.

If you really cannot find it, the laksa will still be gorgeous. Tofu puffs are more about the laksa experience rather than flavor. □

**Note 8, Laksa Chilli Sauce:** Part of the laksa experience in Sydney includes the chilli sauce that is served on the side of the Laksa which I always dollop generously onto my Laksa.

It is not just plain chilli, it has much more flavor. I have never found a recipe for it so have created my own. Some of it is used to add more punch to the laksa broth, and the rest is used to serve on the side.

**Note 9, Crispy Fried Shallots:** Can be purchased at Asian grocery stores. They are crispy salt fried shallots pieces that are used to garnish laksa.