
Basic Malaysian Laksa

Asian | Main Course |

Ingredients:

Curry Mud	3 tsp	Malaysian Curry Powder	
	1 tsp	Turmeric Powder	
	1 tsp	Chili Powder	
	1 tsp	Satay Powder	
	8	Curry Leaves	
	4	Star Anise	
	2 pieces	Cinnamon Bark	
	1 tsp	Lemon Grass	(diced)
	½ Tbsp	Mushroom Seasoning	
	400 mL	Coconut Milk	
	4 medium	Potatoes	
	100 g	Fried Tofu	
		Wong Bok	
		Bean Sprouts	
		Green Beans	
		Carrots	
		Noodles	
	3 tsp	Sugar	
	3 L	Water	
	2 Tbsp	Soy Sauce	
	2 tsp	Salt	



Directions:

Cut the potatoes into bite sized pieces and lightly fry in oil

Mix the Malaysian curry powder, turmeric and chilli powder in a 3:1:1 ratio, then add enough water to turn this mix into a thick mud. Satay powder can also be added before the water, if desired.

Using a low heat and a lot of oil, gently cook the curry mud with the curry leaves, star anise, lemon grass and cinnamon bark. Stir constantly. For best results, cook for up to 1 hour or at least until mix becomes very fragrant and red. This mix can then be frozen, if desired.

Add water and continue to heat for a few minutes.

Transfer the mixture into a large saucepan of nearly boiling water.

Add the mushroom seasoning, salt, soy sauce, sugar, fried potatoes, fried tofu, wong bok and coconut milk to the saucepan.

Cook for up to 1 - 2 hours on low heat.

Cook noodles and add to bowls with bean sprouts and green beans. If the green beans become too soggy, fry them in hot oil for 1 minute before adding.

Pour the contents of the saucepan into the bowls and serve.

Notes:

Prep Time: min | **Cooking Time:** min

Source: ID Cafe