

serves 15-20 persons

LAKSA *6 pieces*

1. 4 pcs. Ikan Selar *- 7 necked*

1 cup Salt }
1 cup Turmeric } rub on the fish

Fry the fish & debone it. Mash fish with potato masher or in a pounder. *in mortar & pestle*

2. 1000 gm of grated coconut (approx. 2 coconuts). *2 coconuts makes 1 kilo*

10-12 cups of coconut milk is needed

Add about 10 metric cups of water & blend it in a blender. Strain out the milk. *and squeeze with hand all milk from coconuts*

3. 500 gm of fresh prawns. Boil this in 2 cups of water till prawns turn pink. Strain & keep the stock to add to the laksa gravy. Remove shells of prawns & slice the prawns lengthwise for garnish.

4. 10 fresh red chillies

10 shallots

4 big onions.

10 cloves garlic

25 gm langkuas (blue ginger)

25 gm kunyit - fresh turmeric

30 gm serai *lemon grass*

100 gm dried prawns

12 buah keras - candle nuts

soaked in water and strained 20 minutes

10 dried chillies

2 tsp sugar - *add when cooking, not when blending*

20 gm of blachan (shrimp paste) *mix up with a little water*

The above items must be put in a blender & ground into a paste with some water.

blender

leave out 20 of water smell & top blender container

5. In a deep pot - add 3/4 cup of oil. (The oil from the fried fish can be used). Add the paste from No: 4 & fry together with the fish till well cooked. This takes about 10 to 15 mins or a little longer.

6. Handful of salt *(sea salt)*

1 pc of serai *lemon grass* - bruised

20 pcs of fish balls

handful of daun kesum (~~lemon grass~~) *flavouring leaf*

1 pc assam.gulugo (*dried*) *(lemon skin)*

Add all of this into the pot together with the coconut milk & prawn stock. Allow this to boil & lower flame & simmer for at least 20 to 25 mins

7. SAMBAL

2 onions, 4 cloves garlic, 25 gm blachan *(in pot)* roasted, 10 dried chillies *(soaked in water)*

The above to be ground into a paste. Add 3-6 TB oil to the above. Add salt, sugar to taste

8. 2 kg of white noodles. 1/2 kg of bean sprouts *bleached in boiling water*

9. Garnish with shredded cucumber, prawns & sambal

add a little water to coconut to get some liquid if needed