



Prawn Laksa Lemak

There are as many different laksas as there are cooks, every Malaysian adds their own spin and there are distinct regional variations. Not all laksas contain coconut milk, but laksa lemak always does. This style of laksa originated around the Straits of Malacca and lemak, meaning 'creamy' in Malay, indicates the rich coconut milk-based soup best known in Australia and Singapore. It's a great base for prawns or any crustaceans including bugs, rock lobster and marron. You could also use large chunks of thick fish; they may fall apart a little once they're cooked but it'll still taste delicious.

Serves 2



INGREDIENTS

- 6 medium green prawns, peeled and deveined
- ⅓ cup vegetable oil
- 270ml coconut milk (don't shake the can)
- Laksa Paste – link recipe
- 350ml water
- 50g vermicelli noodles
- 4 green onions, thinly sliced diagonally
- 2 tablespoons lime juice
- 1½ tablespoons soy sauce
- Small handful Thai basil leaves
- Small handful coriander leaves
- Small handful bean sprouts, tailed
- Sambal oelek, for serving

METHOD

1. Place prawns on the chopping board belly down and cut in half lengthways. Set aside.
2. Place oil in a wok, add a tablespoon or so of the thick coconut cream from the top of the coconut milk if there is any, and place over high heat.
3. When oil is hot, add Laksa Paste and stir-fry for 3–5 minutes, until it smells fragrant and darkens slightly (careful it will spit).
4. Add water and remaining coconut milk and bring to the boil. Reduce heat and simmer for 20 minutes, stirring occasionally.
5. Meanwhile, pour boiling water over noodles and set aside for about 20 minutes, until soft. Drain and set aside to keep warm.
6. Stir prawn into the soup in the wok, remove from heat, cover and set aside for about 3 minutes.
7. Divide noodles between 2 deep bowls, add green onion.
8. Stir most of the lime juice and most of the soy sauce through the soup, taste and add the remainder if you like.
9. Ladle laksa over noodles. Top with Thai basil, coriander, bean sprouts, and sambal oelek and serve.