



Singapore Laksa



CHNG Kee's sauce(s) used:

- CHNG Kee's Laksa Paste

Ingredients

- 1 kg CHNG Kee's Laksa Paste
- 1.6 kg noodle or rice vermicelli (poached)
- 1.2 kg prawn (removed from shells)
- 4 L water
- 1 L coconut cream
- 200 ml Carnation milk - *optional*
- 2 tbsp laksa leaf (chopped)
- 1 tbsp MSG or chicken powder - *optional*
- 8 pcs bean curd (fried and cut into slices)
- 4 pcs fish cake (sliced)
- 200 gm bean sprout (poached)

Cooking Method

1. Boil water, and cook prawns with fish cake.
2. Once cooked, remove prawns and fish cake, and set aside.
3. Stir-fry **CHNG Kee's Laksa Paste**, and add boiled water, MSG or chicken powder and fried bean curd to bring to boil.
4. Add coconut cream, and bring to boil.
5. Add Carnation milk if gravy colour is found to be too dark.
6. Arrange poached noodles or rice vermicelli, bean sprout, cooked prawns and fish cake into bowls, and pour gravy over.
7. Add chopped laksa leaves, and serve.

