



Chicken laksa

Recipe by Paul Foreman



Yield: 1.5 litres (serves 6)



1½ hours

INGREDIENTS

The soup:

- 1 chilli
- 1 red onion, diced
- 5 garlic cloves
- 50g galangal or ginger
- 30ml vegetable oil
- 1 tsp turmeric, fresh
- 500ml tomato juice
- 750ml coconut cream
- 5 kaffir (makrut) lime leaves
- 1 tbsp garam masala
- 20ml fish sauce
- 5 tbsp palm sugar

The dish:

- 5 x 220g chicken breasts, cleaned and sliced
- 2 bok choy, washed and roughly chopped
- 500g hokkien noodles
- 50g fried shallots

DIRECTIONS

1. Blend chillies, onion, garlic, galangal or ginger and oil into a paste.
2. Sweat off the paste with turmeric and add the remaining soup ingredients.
3. Simmer for 40 minutes, stirring occasionally to avoid sticking.
4. Add the fish sauce and palm sugar. Taste to check seasoning, then strain and set aside.
5. Heat a large, deep frypan with a little oil. Add the sliced chicken and cook until slightly coloured.
6. Carefully add the laksa soup, bok choy and noodles. Cook for a further 1-2 minutes until the chicken is cooked through and noodles are warmed through.
7. Serve with fried shallots for salty texture.

NOTES

Traditionally the flavour is a combination of sweet, sour, salty and creamy. With a touch of heat. I am using chicken here, but alternatively, prawns, fish or pork can be used.



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