

Malaysian Laksa Soup

Courtesy of Luba Pavia @cook.vegetarian

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| 1. In a blender, blend until smooth | 1 stalk lemongrass , sliced
2 cloves garlic , peeled
2 cm cube fresh ginger
1 hot or mild red chilli , deseeded
1 TBS curry powder
1 TBS coconut or sesame oil
1 tsp coconut sugar
¼ cup water |
| 2. In a heatproof bowl, cover for 5 minutes with boiling water | 150 g (5 oz) rice vermicelli noodles |
| 3. In a saucepan, over a medium heat, warm | 1 TBS coconut or sesame oil |
| 4. Add the laksa paste and fry for about 1 minute until fragrant. | |
| 5. Stir in and bring to the boil | 3 cups vegetable stock
1 ½ cups coconut milk |
| 6. Simmer for 2 to 3 minutes. | |
| 7. Add and simmer for 5 minutes | 200 g (7 oz) green beans , trimmed
200 g (7 oz) drained tinned baby corn
250 g (9 oz) organic tofu , cubed |
| 8. Divide drained noodles and soup amongst serving bowls. | |
| 9. Top with | 100 g (4 oz) bean sprouts |
| 10. Garnish with | 1 sm. red chilli , deseeded and sliced
1 sm. green chilli , deseeded and sliced
fresh coriander |
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