

Malaysian Curry Laksa



Makes: ~4 servings



Ingredients are measured in standard U.S. measures

INGREDIENTS

MUSHROOM ROOT VEGETABLE BROTH

6 – 7 cups water

400 gm Korean radish (peeled and roughly chopped)

200 gm carrots (roughly chopped)

200 gm onion (roughly chopped)

5 large dried shitake mushrooms (washed)

6" / 2 oz. dashi kombu / kelp

2 – 3 tsp. mushroom seasoning

salt to taste

black pepper to taste

CURRY SPICE PASTE

**2 inches galangal (roughly chopped – See Notes)

**6 candlenuts (washed and soaked until slightly softened)

**½ cup Malaysian curry powder (see Notes)

**250 gm / 8.8 oz. shallots (see Notes)

10 garlic cloves (peeled)

**20 dried red chili pepper (seeds removed, soaked in hot water until softened – see Notes))

85 gm / 3 oz. fresh red chili pepper (roughly chopped)

3 lemongrass (use white part – roughly chopped)



MUSHROOM ROOT VEGETABLE BROTH

1. In a large pot/saucepan, add all broth ingredients except seasoning, salt and black pepper.
2. Bring to a boil. Once the contents are boiling, turn the heat to low and let it simmer for ~ 2 – 3 hours until all the ingredients are cooked through.
3. After ~2 – 3 hours, add the mushroom seasoning, salt and pepper to taste. Stir to combine.
4. Taste the broth. Add more seasoning if desired.
5. Turn off the heat and let the broth cool.
6. Once the broth has cooled, strain to remove all the solid ingredients.
7. Strain with finely woven cotton cloth to obtain a clear broth.
8. If the broth ends up with less than 6 cups, add more water to make 6 cups. Season accordingly.
9. Set the broth aside. Use the solids as compost.

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INGREDIENTS

CURRY LAKSA BROTH

**½ cup grapeseed oil (see Notes)

1 cup curry spice paste (see ingredients and instructions)

1 – 2 screwpine leaves (tied together)

3 tsp. sea salt or to taste

2 tsp. raw cane sugar or to taste

2 tsp. lime juice

**2 cups coconut milk

TOPPINGS

ice water (2 cups water + ice cubes)

4 cups water

340 gm / 12 oz. mung bean sprouts

1 medium seedless cucumber (julienned)

396 gm / 14 oz. firm tofu (drained, pressed, sliced to desired size, pan fried till golden brown)

12 vegan fried fish balls (optional)

NOODLES

**340 gm / 12 oz. thin udon noodles (cooked according to the instructions on the package – see Notes)

GARNISH

3 – 4 sprigs of mint (leaves left whole or chiffonade)

1 – 2 red chili peppers (sliced)

lime wedges

CURRY SPICE PASTE

1. Remove and strain the softened dried chili peppers from the hot water.
2. Place the dried chili peppers and remaining spice paste ingredients in a food processor / blender.
3. Process or blend until you get a fine paste.
4. Remove the spice paste from the food processor / blender and set aside.

CURRY LAKSA BROTH

1. In a large pot on medium heat, add the grapeseed oil.
2. Once the oil heats up, add the curry spice paste. Sauté until oil separates from the paste and the spice paste is fragrant. Stir often to prevent the paste from sticking to the bottom of the pot.
3. Once the oil separates from the spice paste and the spice paste is fragrant, add ~5 cups of the mushroom root vegetable broth. Gently stir the spice paste and broth together until well combined.
4. Add the screwpine leaves. Bring the broth to a boil.
5. Once the broth comes to a boil, season the broth with salt, raw cane sugar and lime juice to taste. Simmer for ~10 mins.
6. Next, add the coconut milk and stir to combine. Simmer for another 5 mins.
7. Taste test one last time adding more salt and sugar if necessary.
8. Turn off the heat.

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NOTES

- If you do not have galangal, you can replace it with ginger. Powdered galangal works well too.
- If you cannot get hold of candle nuts, you can omit this ingredient. Shallots for the spice paste can be replaced with onions.
- Try sourcing for Malaysian curry powder. I make mine at home but you can try this brand:
✓ [Yeo's Malaysian Curry Powder](#)
- Reduce the amount of dried red chili pepper if you want this broth to be less spicy.
- This is a delicious dish but not entirely healthy. However, using enough oil to sauté the spice paste is necessary to bring out the flavor and color of the spices.
- I used canned coconut milk for this recipe. Try to buy from brands where the coconut milk is creamy and not diluted. If you like the broth to be less creamy, use a little less coconut milk.
- You can use any type of noodles for this recipe such as rice vermicelli or wheat noodles.
- If you find the curry laksa broth to be a little too thick for your taste, you may add more vegetable broth. Remember to adjust the seasoning if doing so.
- For added flavor, try savoring this dish with sambal / fried chili paste.

PREPARING THE TOPPINGS

1. Prepare the ice water by placing the water and ice cubes in a bowl. Set aside.
2. Place 4 cups of water in a medium saucepan/pot. Bring the water to a boil.
3. Once the water is boiling, place the bean sprouts in the water. Blanch for ~ 3 secs. Remove from the hot water and immediately submerge the bean sprouts in ice water.
4. Once the bean sprouts have cooled, strain them from the ice water and set aside.
5. If using vegan fried fish balls, boil for a few mins to remove excess oil.

ASSEMBLING THE NOODLE BOWL

1. Divide the cooked udon noodles into 4 separate serving bowls.
2. To each bowl, ladle hot curry laksa broth over the noodles. If the broth has cooled beforehand, reheat the broth.
3. Add the beansprouts, cucumber, tofu and vegan fried fish balls.
4. Garnish with mint, chili peppers and lime wedge.
5. Serve immediately.