



Fried Laksa Vermicelli/ Laksa Goreng

Laksa, soup or dry? A different experience slurping dried fried laksa noodle without the gravy!

Ingredients : (Serves: 3-4)

Tungsan/ Straits Story Laksa Paste	100g	Thick Vermicelli/ Laksa Noodles	500g
Water	400ml	Bean Sprout	50-80g
Coconut Cream	20g	Laksa Leaves (finely chopped)	10g
Dried Shrimp (chopped/ minced)	20-30g		
Fresh Prawns (peeled and deveined, cut into 2cm)	(2 Pcs) 40g	Garnishing:	
Fish Cake (sliced)	(1-2 pcs) 120g	Fresh Red Chilli (Slice thinly)	(2 pcs) 6g
		Laksa Leaves (Slice thinly)	2g

COOKING METHOD

1. Mix Laksa Paste, water, coconut cream and dried shrimp together.
2. Stir fry in a wok till fragrant, add fresh prawns until nearly cooked.
3. Add fish cake and stir-fry for a few seconds before adding vermicelli rice noodle.
4. Give it a good stir until noodle is coated with no. 1.
5. Add in bean sprout and laksa leaves, stir fry till ingredients are well tossed and cooked.
6. Transfer to the serving bowl and garnish with some laksa leaves and sliced red chilli.

NOTES

1. You can use diced chicken, tau kwa, hardboiled egg or any other ingredients of your choice.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



叻沙炒粉

叻沙，汤的还是干的？不加汤汁的干炒，是另一种不同的美味！

用料: (3-4 人份)

唐山/南洋之宝 叻沙酱	100 克	粗米粉	500 克
水	400 毫升	豆芽	50-80 克
椰浆	20 克	叻沙叶 (切碎)	10 克
虾米 (剁碎)	20-30 克	点缀:	
鲜虾 (剥壳去线, 切成 2 厘米)	(2 只) 40 克	新鲜红辣椒 (切成薄片)	(2 条) 6 克
鱼饼 (切片)	(1-2 片) 120 克	叻沙叶 (切成薄片)	2 克

煮法

1. 将叻沙酱、水、椰浆和虾米混合。
2. 入锅翻炒至香味四溢，加入鲜虾炒至七八分熟。
3. 加入鱼饼，稍微翻炒后加入粗米粉。
4. 翻炒至所有食材均匀地裹上酱料。
5. 加入豆芽和叻沙叶，翻炒至食材全熟。
6. 倒入盘中，以叻沙叶和红辣椒点缀。

备注

1. 可选择鸡肉丁、豆腐、水煮蛋或其它配料。
2. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料！