



## Laksa

The Laksa or Curry Coconut Noodle is everyone's favourite and it can be practically eaten any time of the day!

### Ingredients : (Serves: 8-10)

Tungsan/ Straits Story Laksa Paste	300g	Fresh Coconut Milk/ Low Fat Milk	500ml
Thick Vermicelli/ Laksa Noodles	1.5kg	Water	2L
Fresh Cockles	200g	Chicken Seasoning Powder (Optional)	10g
Fish Cakes (sliced into bite-sized) (3pcs)	360g	Laksa Leaves (Optional) (chopped till fine)	4-6 pcs
Fresh Prawns (peeled and deveined)	300g	White Clams	200g
Bean Sprouts	200g	- Boil into stock (can replace by 2 flower crabs or chicken)	
Grounded Dried Shrimps*	70g		

\*Item available from Tungsan Food Industries Pte Ltd

### COOKING METHOD

1. Prepare stock by boiling clams in water. Remove clams and retain stock.
2. Add Grounded Dried Shrimps and Laksa Paste to stock. Bring to boil and simmer for 5 minutes.
3. Add fresh coconut milk/ low fat milk and bring to boil. After which, turn down fire and season (optional) with chicken seasoning powder to personal preferences.
4. Blanch laksa noodles, bean sprouts and fresh cockles, placed onto bowl. Pour laksa gravy over. Garnish with fish cakes, prawns and laksa leaves.

### NOTES

1. Recommendation on the purchase of Tungsan Grounded Dried Shrimps to complement the Laksa.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



## 叻沙

叻沙或咖喱椰奶面是每个人的最爱，几乎一天中的任何时间都可以吃！

### 用料: (8-10 人份)

唐山/南洋之宝 叻沙酱	300 克	新鲜椰奶/低脂牛奶	500 毫升
叻沙米粉 或 幼米粉	1.5 公斤	水	2 升
新鲜蚶肉	200 克	鸡精粉 (可选)	10 克
鱼饼 (切成一口大小)	(3 个) 360 克	叻沙叶 (切碎) (可选)	4-6 片
鲜虾 (煮熟剥壳去线)	300 克	白蛤	200 克
豆芽	200 克	- 可用 2 只花蟹 或 鸡肉替代	
搅碎干虾米*	70 克		

\*材料可从唐山食品工业私人有限公司购买

### 煮法

1. 将白蛤放入水中熬成上汤，然后将白蛤捞起备用。
2. 将搅碎干虾米和叻沙酱加入上汤里煮沸，煨 5 分钟。
3. 加入新鲜椰奶/低脂牛奶，煮沸后转小火，根据个人喜好加入鸡精粉调味（可选）。
4. 将米粉、豆芽和蚶肉焯水后放入碗中，淋上叻沙汤汁，再以鱼饼、鲜虾和叻沙叶点缀，即可上桌。

### 备注

1. 建议购买唐山搅碎干虾米来搭配叻沙。
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！