



This is a Malaysian food recipe by Chef Norman Musa of *Ning* restaurant, Manchester. Join his Facebook Fanpage: **Malaysian Chef Norman Musa** for more recipes and information of his journey to promote Malaysian food

## Kari Laksa Udang | Prawn Curry Laksa

Serves 2

### Ingredients

6 tablespoons cooking oil	1/2 teaspoon turmeric powder
10 king prawns, with shells on (about 300g)	1/2 teaspoon shrimp paste
150g vermicelli noodles, soaked in boiling water for 10 minutes to soften	750ml water
100g spinach	2 teaspoons salt
75g beansprouts	1 tablespoon sugar
6 tofu	100ml coconut milk
	Juice of 1 lime

### Dry Ingredients

1 tablespoon coriander seeds  
1 teaspoon cumin seeds  
1 star anise  
1 cinnamon bark (about 5cm long)  
1/2 teaspoon black peppercorns  
2 green cardamoms

### Wet Ingredients

4 dried chilies, soaked in boiling water for 5 minutes to soften  
8 shallots  
4 cloves garlic  
1 inch ginger  
2 lemongrass stalks (only use bottom halves)  
50ml water

**T**oast the dry ingredients in a wok or pan until fragrant, and cool down for 5 minutes. Use pestle and mortar (or a coffee grinder), and pound until fine. Set aside.

Blend the wet ingredients until pureed. Using a bowl, mix the dry and wet ingredients together with turmeric powder, shrimp paste, salt and sugar. Mix well.

Heat up cooking oil and fry the mixture until fragrant. Add water and prawns. Bring to boil and then simmer on a low heat for 15 minutes. Next add coconut milk, tofu and spinach. Cook for another 5 minutes. Turn off heat.

Put noodles and beansprouts in a separate big bowl and pour over the gravy with prawns, spinach and tofu. Garnish with fried shallots, coriander leaves and sliced chilies. Enjoy.

