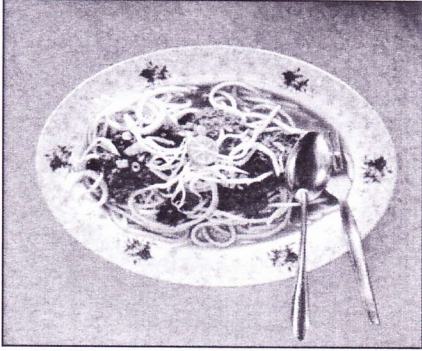


Laksa Johor

Laksa Johor, or Johore Laksa comes from the southernmost state in Peninsular Malaysia. Typical characteristics of Johorean meals include generous amount of coconut milk used and loads of fresh herbs (ulam) and spices.

Preparation time : 1 hour

Cooking time : 30 minutes



A plate of Laksa Johor

Laksa Johor Gravy

- 700ml water
- 1 pc ikan bilis stock cube
- 200g boneless fish fillet (king mackerel/tenggiri)
- 100g shelled prawns
- 1tbs dried prawns
- 2 fresh red chillies, sliced thinly
- 3 shallots, sliced thinly
- 3 cloves of garlic, sliced thinly
- 1 stalk lemon grass, sliced
- 1 cm ginger, sliced
- 1 cm gelangal, sliced
- 60ml water
- 3 tbs oil
- 2 tbs fish curry powder
- 1 tbs chilli powder
- 3 pcs asam gelugor (tamarind apple slices)
- 1 tsp salt
- 2 tsp sugar
- 140ml thick fresh coconut milk

Laksa Johor Noodles and Garnish

- 400g spaghetti
- 4 long beans, finely sliced
- 1 cup raw bean sprouts
- 1 cup finely shredded cucumber
- 1/2 cup finely sliced big onion
- 2 red chillies, finely sliced
- 1/2 cup finely shredded laksa leaves (daun kesum) or peppermint 1/2 cup finely shredded daun selasih (or Thai basil)

Method for making laksa Johor:

1. Bring water and crumbled ikan bilis stock cube to boil in a pan. Add fish and prawns, cook for 4-5 minutes.
2. Cool and puree fish and prawns in small batches. Set aside stock and pureed meat.
3. Rinse dried prawns and soak in warm water to soften. Drain.
4. Place dried prawns, chillies, shallots, garlic, lemon grass, ginger, gelangal and water in an electric blender and grind until fine. Set aside.
5. Heat oil in a deep pan over medium fire. Fry the ground paste, curry and chilli powders until fragrant and oil separates (naik minyak).
6. Add the pureed fish/prawns, fish stock and asam keping to boil. Simmer for ten minutes.
7. Add coconut milk. Lower fire, taste and adjust seasonings.
8. Take pan off fire and reheat gently before serving.
9. Meanwhile, cook spaghetti in salted water till tender.
10. Take small portions of spaghetti and "twirl" with a fork to make small, neat piles.
11. To serve, place spaghetti pile in a bowl, ladle hot gravy over it.

Top with fresh garnishes.