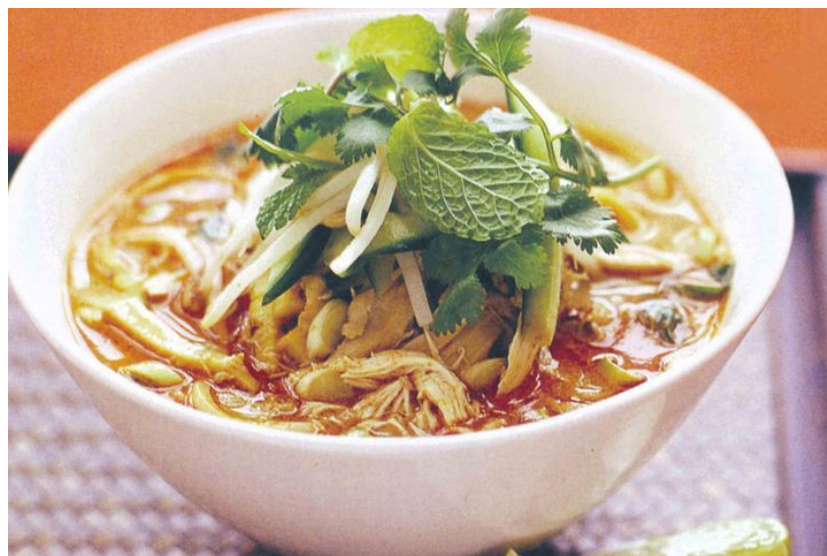


# Jason Pettit – Capital Radio Recipe



## Easy Singaporean Chicken Laksa Recipe

Laksa is a vibrant curry soup popular across Singapore and Malaysia that can be quick to prepare and cook. Perfect for any day of the week and the toppings can be changed to suit the season and personal taste!

### **Ingredients**

#### *Laksa Paste*

1	Tbsp	chili flakes	(soaked in boiling water)
2	each	red bird's eye chilies'	(de-seeded & chopped)
1	med	onion	(peeled & chopped)
3	each	garlic cloves	(peeled & chopped)
10	each	cashew nuts	(unsalted, unroasted)
40	gram	ginger	(peeled & chopped)
1	each	lime	(zested & juiced)
2	each	lemongrass stalks	(trimmed & chopped)
1	Tsp	turmeric powder	
1	Tbsp	fish sauce	
1	Tbsp	coriander powder	
2	each	chicken breasts	(cut into 10mm strips)
1	ltr	chicken stock	
4	Tbsp	cooking oil	
300	ml	coconut milk	
1	Tbsp	fish sauce	
2	Tbsp	brown sugar	
1	lrg	spring onion	(cleaned & sliced finely)
200	gram	thick rice noodles	(soaked in boiling water)
1	each	cucumber	(de-seeded, cut into thin strips)
1	cup	bean sprouts	
1	handful	mint leaves	(picked)
1	handful	coriander leaves	(picked)
1	each	lime	(quartered)

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## **Method**

Place chicken stock in a pan and bring to a rolling simmer then add the sliced chicken. Stir to separate, reduce heat to low, cover the pan with a lid and simmer for 10 minutes then remove from the heat.

Strain the soaked chili flakes then place all paste ingredients into a blender / food processor and blitz to a smooth paste – add a little water if the paste is thick and not blending correctly.

Heat a pan over a medium heat and then add the oil and swirl to coat the base. Add the paste and stir, reduce the heat to low and sauté until the paste has lost its rawness, the oil has turned red/orange and the paste has dried slightly.

Whisk in the coconut milk and bring to a rolling simmer. Add the chicken stock through a sieve to capture the poached chicken. Season to taste with the brown sugar and fish sauce.

In a bowl, combine the cucumber strips, beansprouts, mint leaves, coriander leaves and spring onion.

Drain the soaked rice noodles and divide between 4 serving bowls.

Roll the poached chicken pieces in the palm of your hands to loosen slightly then divide over the rice noodles.

Ladle the laksa gravy over the noodles and chicken.

Top with the mixed garnish and serve with a quarter wedge of lime.

Notes from the chef:

*The spice level can be de-created by removing some of the bird's eye chili or changing them for the Dutch long red chili peppers.*

*The fish sauce can be substituted for soy sauce.*

*The spice level can also be reduced by adding more lime juice.*

*Cut the lemongrass and ginger across the width to cut the fibres and ensure the paste blends smoothly.*

*If you add water to the paste to help it blend, the sauteing process may take a few minutes longer.*

Tbsp - tablespoon

Tsp – teaspoon

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## **Notes from the chef for a Vegan Version;**

### **Option 1**

*Replace the fish sauce with soy sauce*

*Replace the chicken stock with vegetable stock*

*Replace the chicken with seasonal vegetables / tofu*

Tbsp - tablespoon

Tsp – teaspoon