



## Gluten-Free Laksa Pasta

### Overview

Difficulty: Easy

Serving: 4

Preparation Time: 40 minutes

Cooking Time: 30 minutes

## Ingredients

### Laksa Paste

80g	Shallots - Peeled
8	Large Dried Red Chillies - Soaked
100g	Dried Shrimps - Soaked
2	Stalks Lemongrass - Sliced Thinly
10	Candlenuts
10g	Galangal - Peeled
5g	Turmeric - Peeled
60g	Garlic - Peeled
5g	Coriander Seeds
4 Tablespoons	Vegetable Oil
1 Tablespoon	Water

### Laksa Pasta

300g	Dried Brown Rice Gluten-Free Pasta
20	Tiger Prawns - Cooked and Deshelled
6	Dried Bean Curd Puffs - Sliced (Optional)
2	Large Fish Cakes - Sliced Thinly (Optional)
3	Eggs - Hard-boiled and Quartered
30g	Bean Sprouts - Lightly Blanched
15g	Fresh Laksa Leaves - Chopped
50ml	Vegetable Oil
400ml	Coconut Cream
10ml	Fish Sauce
To Taste	Sugar
To Taste	Salt

# Methods

## Step 1

Chop laksa leaves, and slice the dried bean curd puffs, fish cakes, and turmeric.



## Step 2

Soak the dried shrimps and dried red chillies in warm water separately. When dried shrimps are rehydrated, strain off water.



### Step 3

Using a hand blender, blend the shallots, sliced lemongrass, garlic, candlenuts, galangal, the sliced turmeric, coriander seeds, a third of the rehydrated dried shrimps, all the rehydrated red chillies and a little water.



### Step 4

Gradually add in the rest of the shrimps as you blend, and add in the vegetable oil for a moist texture. Blend until the mixture forms a paste.



## Step 5

Cook bean sprouts and prawns by boiling them separately, and deshell the cooked prawns. Then make hard-boiled eggs, peel and quarter them.



## Step 6

In a non-stick or heavy bottomed pan, heat up 30ml of oil and fry the laksa paste over low heat. Stir often to make sure it does not burn.





### Step 7

Heat up remaining oil in a separate pan, and fry the sliced fish cakes, cooked bean sprouts, sliced bean curd puffs, chopped laksa leaves (leave about 9g for garnish), and fish sauce.



### Step 8

Add in the laksa paste and coconut cream, mix well and let it simmer for 5 minutes.



### Step 9

Boil pasta in a separate pot with salted water, according to the packet instructions (typically around 6-8 minutes) or until al dente. Strain the pasta once cooked.



### Step 10

Add pasta and prawns to the laksa gravy, season with sugar and salt, and toss well.



### Step 11

Garnish with remaining chopped laksa leaves and the quartered eggs.

