

Curry Laksa

<http://userealbutter.com/2011/06/30/curry-laksa-recipe/>
from *New Asian Cuisine* (now defunct)

1 lb. boneless chicken breast or thigh (I omitted)
1/2 lb. oysters (I omitted)
1 lb. shrimp (was 1/2 lb, but I doubled it since I omitted the chicken)

spice paste

10 dried red chilies (the little spicy kind)
10 shallots
2 cloves garlic
2 stalks lemongrass
2 tbsps fish sauce
1 tbsp mild curry powder
1-inch piece of galangal
1 tbsp dried turmeric powder
1/2 tsp black pepper
1/4 cup canola oil for frying

2 cups coconut milk, reserve 1/2 cup for garnish
4 cups of chicken broth
1 cup of water
12 fried tofu puffs
salt to taste (at least a few pinchfuls of salt)
6 oz. egg noodles
6 oz. rice vermicelli
1 cup mung bean sprouts
2 hard boiled eggs, quartered (optional, I omitted)
cilantro for garnish

If serving with chicken, steam or boil the chicken until cooked and cut into thick slices. Drain the oysters and refrigerate. If serving with shrimp, blanch the shrimp in boiling water, drain and set aside. Place all of the spice paste ingredients except for the oil in a food processor or blender and grind until paste-like. In a large heavy stock pot, heat the oil over medium high heat until it is hot. Stir in the spice paste and cook (keep stirring) for about 8 to 10 minutes until a red oil begins to separate from the paste. Add coconut milk, chicken broth, water, and tofu puffs to the pot. Stir it together and let it come to a simmer. Let simmer for 20-30 minutes. Salt to taste. In a separate pot, bring water to a boil for blanching the noodles. Blanch the rice vermicelli until tender, then remove from the water (but keep the water so you can blanch the egg noodles!). Do the same with the egg noodles. Now you can ditch the water.

Place some rice vermicelli and egg noodles in each bowl. Top with bean sprouts, chicken (if using), oysters or shrimp, and egg (if using). Ladle the laksa broth over the

goodies and drizzle some coconut milk over the top. Garnish with cilantro and lime wedges.