

叉燒排骨蝦喇沙 – BBQ Pork Ribs and Prawns Laksa

材料 Ingredients

喇沙醬		Homemade Laksa Paste	
辣椒乾	2-3 隻	Dried red chilies	2-3 pcs
蝦乾	1 湯匙	Dried shrimp	1 tbsp
乾蔥, 切碎	½ 杯	Shallots, roughly chopped	½ cup
蒜頭	2 粒	Garlic	2 cloves
南薑, 切碎	1 湯匙	Galangal, finely chopped	1 tbsp
香茅, 切碎	1 條	Lemongrass, finely chopped	1 stalk
黃薑	½ 茶匙	Fresh turmeric	½ tsp
蝦膏	½ 湯匙	Shrimp paste	½ tbsp
芫茜粉	1 茶匙	Coriander	1 tsp
小茴香粉	½ 茶匙	Cumin	½ tsp
甜紅椒粉	½ 茶匙	Sweet paprika	½ tsp
菜油	2 湯匙	Vegetable oil	2 tbsp
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自家制喇沙醬	1 份	Homemade Laksa paste	1 serving
菜油	2 湯匙	Vegetable oil	2 tbsp
雞湯	3 杯	Chicken stock	3 cup
椰糖	½ 湯匙	Palm Sugar	½ tbsp.
極上燒臘系列 - 叉燒排骨	¾ 磅	Premium BBQ Product – BBQ pork ribs	¾ lb
大蝦	½ 磅	Large prawns, raw	½ lb
椰奶	1 杯	Thick coconut milk	1 cup
魚蛋	6 粒	Fish balls	6 pcs
熟水燉蛋	3 隻	Boiled eggs, shelled	3 pcs
炸豆腐, 切件	1 杯	Fried tofu, sliced	1 cup
芽菜	2 杯	Fresh bean sprouts	2 cup
米粉	¾ 磅	Fresh thin rice noodles	¾ lb
青檸汁	1 個	Lime juice	1 pc
魚露調味	依喜好	Fish sauce	To your liking
青檸件, 芫茜, 薄荷	裝飾	Lime wedges, cilantro, mint	Garnish

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步驟 Directions

喇沙醬

1. 辣椒乾·蝦乾浸熱水約 20 分鐘
2. 準備其他材料除油外·放入打碎器內
3. 蝦乾, 辣椒乾隔乾水份, 倒入打碎器內
4. 打至混沌
5. 加入油打成醬

叉燒排骨蝦喇沙

1. 中火下油預熱 1 湯匙油
2. 加入喇沙醬炒勻至香味約 2-3 分鐘
3. 加入雞湯及糖
4. 煮滾加入蝦煮 1-2 分鐘, 加入椰奶, 魚蛋豆腐, 調慢火煮至熱透身
5. 加入青檸汁·如個人需要加多減少
6. 加入魚露調味, 逐茶匙加
7. 另一煲煮滾水, 足夠盪過米粉
8. 加入米粉熄火, 待 2 分鐘
9. 煮好米粉平均放入碗內, 倒入湯
10. 放上燒排骨, 芽菜, 茼蒿, 青檸件

Laksa Paste

1. Seep dried chilies and dried shrimp in boiling water for 20 minutes.
2. Prep and place all the other ingredients, except oil in a food processor.
3. Drain shrimp and chilies and add to food processor.
4. Blend until finely chopped
5. Add oil and continue blending until it becomes a fine paste.

Rice Roll

1. Heat 1 tablespoon oil over medium high heat.
2. Add all the Laksa Paste, and saute, stirring constantly until it becomes very fragrant, about 2-3 minutes.
3. Add chicken broth and sugar.
4. Bring to a boil. Add prawns. Cook for 1-2 minutes, add coconut milk, fish balls and tofu. Simmer until heated through.
5. Squeeze lime juice and more to taste.
6. Add fish sauce to taste, adding a teaspoon at a time.
7. In a separate pot, heat enough water to cover the fresh rice noodles.
8. Once water is boiling add the rice noodles, turn heat off, and let rice noodles stand, heating up for 2 minutes, drain.
9. Divide noodles among bowls. Ladle soup over top of noodles.
10. Top bowls with slices of BBQ Pork Ribs, a handful of fresh bean sprouts, fresh cilantro and mint and lime wedges.