



Sarawak Laksa

Serving: Serves four to five

An iconic Malaysian dish, Sarawak laksa is a celebration of Asian spices and big flavours in a bowl. Made with a time-tested, closely-guarded special blend of spices, this comforting dish is a complex layering of piquant flavours that'll leave you craving for more with each spoonful.

Ingredients

1 packet MUSC Raja Laut Sarawak Laksa Paste
750ml of chicken broth
150ml of coconut milk
400g of vermicelli, blanched
80g chicken, boiled and shredded
60g of beansprouts, trimmed
3 to 4 prawns, shelled and blanched
1 egg
Salt and sugar, to taste

To Serve (Optional)

MUSC Sambal Belacan Paste
Juice of one lime

Method

1. Heat up the chicken broth in a pot and add in the packet of laksa paste. Simmer the broth for 30 minutes to an hour, depending on how robust you like the broth to be.
2. While the broth is simmering, cook an omelette and cut into strips.
3. Strain the broth to remove any residue and top it up with water so that there's 750ml of broth.
4. Add salt and sugar, to taste.
5. Carefully pour in the coconut milk and stir constantly to prevent curdling.
6. Divide the blanched vermicelli into two bowls and top with chicken meat, omelette, beansprouts and prawns. Ladle the soup into the bowls.
7. Serve with MUSC Sambal Belacan Paste and lime.