

# Laksa Paste



## <Ingredients (8 serve \*)>

- 2 stalks Lemongrass (outer hard layers discarded, thinly sliced)
- 1 medium yellow onion
- 4 cloves Garlic
- 1 piece (3cm) Unpeeled fresh galangal
- 1 piece (3cm) Fresh ginger (scraped/peeled)
- 3 Tbsp Sambal Ulek (see the recipe at the bottom)
- 2 Tbsp Peanuts
- 1/2 tsp Ground cumin
- 1/2 tsp Ground turmeric
- 200ml Water
- 100ml Peanut oil
- 2 tsp Salt, or to taste

## <Method>

### 1. Blend the herbs

Put the lemongrass, onion, garlic, galangal, ginger, sambal ulek and nuts in a blender's bowl/pestle and blend well. Add the cumin, turmeric and

water, and blend until smooth.

## **2. Stir-fry the spice mixture**

Heat the oil in a deep saucepan over medium heat. When hot, add the spice mixture and stir-fry until aromatic and the oil separates onto the surface, about 15 minutes.

Add the salt, taste and add more if needed.

## **3. Store the paste**

Remove from the heat, store in a clean airtight container in the fridge for up to 1 month, or freeze for up to 6 months.

## **<Recipe for Sambal Ulek>**

<Ingredients>

10 fresh red chillies (seeded and chopped)

5 Shallots (peeled)

5 cloves Garlic

50ml Peanut oil

50ml Rice wine vinegar

2 tsp Salt

2 tsp Sugar

<Method>

### **1. Blend the herbs**

Put the chillis, shallots and garlic in a food processor and blend until smooth. The paste would be light orange and smooth.

### **2. Stir-fry the paste**

Heat the oil slightly in a sauce pan over low heat. Add the mixture before the oil gets too hot to prevent splattering. Using a spatula, gently swirl the mixture into the oil to combine thoroughly. Bring to a soft boil and stir occasionally for about 10 minutes.

### **3. Season**

Add the vinegar, salt and sugar and cook until the sambal sizzles slightly around the edges. Taste and add more sugar if you prefer it sweet, or salt if you like the tangy flavour to arise. Remove from the heat.

### **4. Store**

Transfer the sambal to a clean airtight container. Store in the fridge up to 4 days, or freeze for up to 3 months.

