

CARAMELIZED CANADIAN LAKSA FLUID



LAKSA PASTE FOR LAKSA SIFON

INGREDIENTS

100 gm Lemon Grass
20 gm Blue Ginger
30 gm Fresh Turmeric
30 gm Shrimp, dried
60 gm Garlic
200 gm Shallots
300 gm Laksa leaves
1 kg Laksa paste
5 L water

METHOD

- Place the first seven ingredients in robot coup to be crushed.
- Put oil and mix the crushed ingredients for the aroma.
- Place the laksa paste and continue to mix.
- Add water and bring to boil.
- Simmer to taste

LAKSA SIFON

INGREDIENTS

400 ml laksa stock coconut milk
100 ml gelatine
2.5 gm xantana
2.5 gm

METHOD

- Boil laksa stock with gelatine
- Pour coconut milk, stir well and bring to boil.
- Blend xantana into mixture using hand blender.