



# Laksa (Coconut Curry Noodle)

*IMPORTANT: Please read instructions carefully before cooking.*

## Ingredients

### Laksa Gravy

### 25 - 35 portions

(A) Laksa Premix*	870 gm
(B) Water (for Step A1)	6 litres
(C) Laksa Paste (With Laksa Leaves)*	1 kg
(D) Tau Pok (Fried Beancurd)	35 nos

### Garnishes & Condiments

	<u>per portion</u>	<u>25 - 35 portions</u>
Laksa Noodle	145 gm	5.1 kg
Fish Cake (sliced)	15 gm	525 gm
Prawn (medium size, cooked)	13 gm (2 nos)	455 gm (70 nos)
Sambal Chilli*	as desired	as desired
Bean Sprouts	28 gm	980 gm

\* Items available from Prima Taste

## **Step A:** **Cooking Procedures**

1. Mix (A) Laksa Premix and (B) Water into a bowl. Stir and mix well. Pour mixture into pot and boil on low heat.
2. Add (C) Laksa Paste (With Laksa Leaves) into pot and mix well.
3. Bring Laksa gravy to boil on high heat. Do not cover the pot. Continue to boil for 10 minutes.
4. Add (D) Tau Pok and boil for another 10 minutes.
5. The Laksa Gravy is ready to be served.

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**Step B:**  
**Preparation Procedures**  
**Laksa**

1. Blanch Laksa Noodle and Bean Sprouts in boiling water for about 5 seconds.
2. Shake off excess water from blanched Laksa Noodle and Bean Sprouts and put them into noodle bowl.
3. Stir gravy gently before serving. Scoop Laksa gravy into noodle bowl and decorate with all other garnishes. (*Stir gravy to make it even and to avoid having a layer of oil on the surface*).
4. Serve immediately.

*Note: Blanching of Laksa Noodle refers to heating of pre-cooked noodle. If using spaghetti, linguini or dry rice vermicelli instead, cook noodle to your desired texture.*

**Storage**

- Laksa Paste (With Laksa Leaves)
- Laksa Premix
- Sambal Chilli

*Store in cool, dry place. After opening, keep pack refrigerated and used within 3 days.*

<b>Estimated Yield Per Packet</b>	<b>No. of Portions</b>
Laksa Paste (With Laksa Leaves) per packet (1 kg)	25 - 35
Laksa Premix per packet (870gm)	25 - 35
Sambal Chilli (40 gm per packet x 18 pkts)	36

Laksa Leaves now  
included in Laksa Paste  
for your convenience!

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