



As an alternative use a firm fish such as monkfish or salmon

THAI LAKSA WITH KING PRAWN AND BROCCOLI

SERVES 4 TAKES 15 minutes to prepare + 22 minutes to cook

Laksa Paste

2 tbsp vegetable oil

✚ *1 stalk Mudwalls lemon grass, finely chopped*

2 cloves garlic, crushed

1 small onion, finely diced

2cm fresh root ginger, peeled and finely chopped

2 tsp Bart ground turmeric

1 red chilli, deseeded and finely chopped

4 dried kaffier lime leaves

1 lime, zest and juice

Sauce

400ml can coconut milk

150ml hot vegetable stock

✚ *200g Mudwalls tenderstem broccoli, each stalk cut into three pieces*

2 tbsp finely chopped coriander

125g medium rice noodles, cooked

✚ *16 raw M&J Fish Counter king prawns, shells removed*

2 spring onions, finely sliced

- 1.** Place all of the paste ingredients, plus 2 tbsp water into a small food processor and whizz until smooth. Alternatively chop everything very finely and mix well.
- 2.** Heat a large wok and gently fry the paste for 2 minutes then add the coconut milk and stock, gently bring to the boil then simmer for 10 minutes.
- 3.** Add the broccoli and coriander and simmer for 5 minutes. Add the prawns and noodles and heat gently for 5 minutes until the prawns are pink and fully cooked.
- 4.** To serve ladle the Laksa into warm bowls and garnish with spring onion.