



**Beast &  
Butterflies**

— AUCKLAND —

## INGREDIENTS


**SERVES 4-6**


- 200g Por Kwan Laksa paste
- 2 tablespoons vegetable oil
- 400ml coconut milk
- 1 litre chicken stock
- 500ml water
- 4 tablespoons fish sauce
- 2 kaffir lime leaves
- 200g chicken breast skin removed
- 8 prawns no shell and deveined
- 8 cubes of deep fried tofu (250-300g)
- 200g egg noodles
- 3 soft boiled egg cut into half


### GARNISH

- Coriander
- Spring onion sliced thinly
- Red chilli sliced thinly lengthways

### Chefs Home Tips

 The secret to this soup is its flavourful base. Por Kwan Laksa paste is available at most Asian Grocers, New World or Fresh Choice supermarkets. Full of authentic flavour this is the next best thing to making the paste from scratch.

 Deep frying tofu will give it extra flavour and the texture will be more meat-like. Use firm or extra firm tofu as it will hold its shape and brown better when fried. Will keep in fridge overnight prior.

 For soft-boiled eggs cook in boiling water for 8 minutes.

## CHICKEN LAKSA

A great laksa has depth of flavour, the perfect balance of spice, sweet, sour and salty, and Beast & Butterflies signature Laksa hits the spot. Spicy and addictive, Chef has perfected this fragrant dish creating a moreish, complex flavoured broth loaded with all the essential toppings. Here is a simplified version to make at home. You're welcome.

### TO MAKE

Drain the tofu well, (you can press it to remove even more water) and cut into cubes. Roll in cornflour (or plain flour) and deep fry them until golden on both sides. Remove with a slotted spoon and drain on a wire rack over paper towels.

Heat oil in a wok over medium heat. Add all instant laksa paste and stir continually for 6-8 minutes or until fragrant. This is key to bringing out the flavours in the paste.

Add coconut milk, stock and water, bringing to a boil. Add fish sauce, kaffir lime leaves and chicken breasts. Cook for 8 minutes or until chicken is cooked through. Add prawns and deep fried tofu.

Remove chicken breasts from the wok, carefully shredding using 2 forks.

In a separate pot, boil some water and cook egg noodles for approximately 3 minutes.

Drain the noodles and put into bowls and ready to serve. Pour laksa soup over the noodles. Top with shredded chicken, prawns, egg and deep fried tofu. Garnish with coriander, spring onion and red chilli to serve.