

Asam Laksa



Ingredients	<ul style="list-style-type: none">● 500g mackerel fish (fresh or canned)● 2 stalks lemongrass, bruised● 1 torch ginger flower (bunga kantan), sliced● 6–8 tamarind slices (asam keping)● 1 pack laksa noodles (thick rice noodles)● Fresh mint leaves, cucumber, red chili, pineapple, onion● Salt and sugar to taste
Instructions	<ol style="list-style-type: none">1. Boil the fish until cooked, then debone and flake the flesh. Reserve the stock.2. Blend chili, shallots, garlic, belacan (shrimp paste), and turmeric into a paste.3. Sauté the paste until fragrant, then add it to the fish stock with lemongrass, ginger flower, and tamarind slices. Simmer for 30 minutes.4. Add the flaked fish to the broth and season with salt and sugar.5. Cook laksa noodles and place in a bowl. Pour the hot broth over and top with mint, cucumber, chili, pineapple, and onion slices. Serve hot.