

Ingredients

- 500g mackerel fish (ikan kembung)
- 1 litter water
- 200g tamarind paste
- 2 stalks lemongrass, bruised
- 5 pieces dried tamarind slices (asam keping)
- 1 large onion, sliced
- 5 cloves garlic, chopped
- 3 pieces dried chilies, soaked and blended
- 1 cucumber, julienned
- 1 red onion, thinly sliced
- 2 stalks torch ginger flower (bunga kantan), sliced
- 1 bunch mint leaves
- 1 bunch polygonum leaves (daun kesum)
- 200g rice noodles (laksa noodles)
- Salt to taste

Instructions

1. Prepare the Fish Broth:

- a. Boil the mackerel in water until cooked. Remove the fish, debone it, and flake the flesh. Set aside.
- b. Return the fish bones to the pot and continue boiling to make a rich broth. Strain the broth.

2. Make the Soup Base:

- a. In the strained broth, add tamarind paste, lemongrass, dried tamarind slices, onion, garlic, and blended dried chilies.
- b. Let the mixture simmer for about 30 minutes, allowing the flavours to infuse.
- c. Add the flaked fish back into the pot, and season with salt to taste.

3. Prepare the Noodles and Garnish:

- a. Cook the rice noodles according to the package instructions. Drain and set aside.
- b. Prepare the garnishes: cucumber, red onion, torch ginger flower, mint leaves, and polygonum leaves.

4. Assemble the Laksa:

- a. In a serving bowl, place the cooked noodles. Ladle the hot soup over the noodles.
- b. Top with the prepared garnishes. Serve hot.