

LAKSA KELANTAN

BAHAN-BAHAN

- 3 kg laksa

Bahan-bahan Kuah

- 500 ml santan
 - 1 kg ikan selayang (direbus dan asingkan tulang)
 - 1/2 kg bawang merah
 - 2 ulas bawang putih
 - 1 inci halia
 - 1 sudu teh lada hitam
 - 3 keping asam gelugur
 - Garam dan gula secukup rasa
- } dikisar

Bahan-bahan Ulam

- Kacang panjang
 - Daun kesum
 - Timun
 - Bunga kantan
 - Kubis
 - Tauge
- } dihiris halus dan nipis

Bahan-bahan Sambal Lada

- Cili kering
 - Cili padi
 - Garam
 - Gula
- } dikisar

CARA-CARA

- Masakkan bahan-bahan yang dikisar bersama santan dan asam gelugur.
- Kemudian kacau sehingga mendidih.
- Masukkan garam dan gula. Sesuaikan rasa dan kepekatan, bolehlah diangkat. Jika terlebih pekat, masukkan sedikit air panas.
- Untuk membuat sambal lada, kisar semua bahan dan sesuaikan rasa masin dan manisnya.

Nota : Hidangkan laksa bersama ulam-ulaman dan sambal lada. Boleh juga ditambah garam dan belacan mengikut citarasa.

INGREDIENTS

- 3 kg laksa (dried rice noodles)

Ingredients for the gravy

- 500 ml coconut milk
 - 1 kg selayang fish (boiled and remove the bones)
 - 1/2 kg shallots
 - 2 cloves garlic
 - 1 inch ginger
 - 1 teaspoon black pepper
 - 3 pieces dried gelugur
 - Salt and sugar (to taste)
- } to be ground

Ingredients for fresh vegetables

- Long beans
 - Kesum leaves
 - Cucumber
 - Kantan flower
 - Cabbage
 - Beansprouts
- } to be sliced thinly

Ingredients for chilli paste

- Dried chillies
 - Small chillies
 - Salt
 - Sugar
- } to be ground

METHOD

- To prepare the gravy, cook all the ingredients that are ground in a pot together with the coconut milk and dried gelugur.
- Stir until the mixture boils.
- Add in salt and sugar. Remove from the heat when the gravy thickens. If it is too thick, dilute it with a bit of hot water.
- To make the chilli paste, grind all the required ingredients before serving.

Note : Serve the laksa together with the sliced fresh vegetables and chilli paste. Salt and shrimp paste can be served as condiments.