

Ravioli Laksa cups

by Chef Payal Thakurani
























Serves: 4 px

Preparation time: 1 hour (plus optional soaking time)

Cooking time: 45 minutes

INGREDIENTS

20-30 pieces	Raviole du Dauphiné		France	
1 tablespoon	Valli Trapanesi	 	Italy	
10 units	Cherry tomatoes		Netherlands	
1 tablespoon	Piranska sol		Slovenia	
1 unit	Yellow Chanterelles		France	
1 pack	Laksa paste		Local	
2 units	Lemongrass		Local	
25 g	Dried shrimp		Local	
1 tablespoon	Sugar		Local	
1 tablespoon	Fish sauce		Local	
5 units	Taupok squares		Local	
12 units	Prawns		Local	
1 small bunch	Laksa leaves		Local	
to taste	Sambal tumis		Local	
4 units	Eggs		Local	
1 liter	Chicken or prawn stock		Local	
250 ml	Coconut milk		Local	

PREPARATION

Preparing the pork

- 01 Drain and place dried soaked shrimp in a food processor, and process until fine.
- 02 Heat oil in a wok - add laksa paste and bruised lemongrass. Fry over medium-low heat until fragrant and until oil separates. Add blended dried shrimp and fry over medium heat for another 5 minutes until fragrant. Add more oil, if necessary.
- 03 Add sugar and salt to taste, and fish sauce for umami.
- 04 Add laksa leaves and stock— bring to the boil. Next, add the coconut milk and stir well. Do not let this broth boil vigorously or the coconut milk will separate and make the laksa very oily.
- 05 Add taupok slices. Let it simmer for 20-30 minutes until soft. Finally add halved or whole vine tomatoes (depending on size).
- 06 To serve: Cook ravioli in salted boiling water as per instructions on the pack; place in serving bowls. Pour hot laksa topped with 3 prawns, 3 fish cakes, hard-boiled egg, slivered laksa leaves, some asparagus, chanterelles and some Sambal Tumis.

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