

Miele

Laksa noodle soup with chilli cashew crumb

By Miele

20 minutes

Preparation time

35 minutes

Cooking time

4

Serves



INGREDIENTS

Laksa paste

- 1 red chilli, small
- 5 garlic cloves, peeled
- 40g ginger, peeled, roughly chopped
- 40g coriander, fresh, chopped (reserve some to serve)
- 1 red onion, small, halved
- 50g cashew nuts
- 1 tbsp coriander, ground
- 1 tsp turmeric, ground
- 1½ tsp salt

Laksa soup

- 1 tbsp vegetable oil
- 800ml stock, vegetable or chicken
- 400ml coconut cream
- 100g glass noodles (mung bean noodles), soaked in cold water for 15 minutes, drained
- 250g tofu, firm, diced large
- 4 cups baby spinach
- Cashew crumb
- ½ cup cashews, toasted, chopped
- 2 tbsp crispy shallots
- ½ tsp Aleppo chilli powder
- Salt flakes, to taste

To serve

- 4 spring onions, sliced
- 1 lime, cut into wedges
- Bean sprouts

METHOD

Laksa paste

1. Place all ingredients into a food processor and process until a smooth paste.

Laksa soup

1. Place the baking and roasting rack on shelf position 1.
2. Select Combi mode on Fan Plus at 225°C + 0% moisture + 20 minutes and preheat oven.
3. Place a large ovenproof stockpot into the oven and allow to heat for 2 minutes.
4. Add oil to the pot and return to the oven for 1 minute.
5. Add laksa paste, stir briefly and return to the oven. After 10 minutes stir the paste again.
6. Remove from oven, turn oven off and leave the door ajar to drop in temperature.
7. Add stock and coconut cream to the stockpot and whisk together.
8. Return to the oven and Steam at 100°C for 10 minutes.
9. Add noodles, tofu and baby spinach and Steam at 100° for 3 minutes.

Cashew crumb

1. Combine the cashews, crispy shallots, chilli powder and a pinch of sea salt flakes in a bowl.

To serve

1. Serve into bowls with the spring onion, lime, bean sprouts, coriander leaf and cashew crumb.

Hints and tips

- To cook without a combi steam oven, fry paste on high heat, induction setting 7 for 10 minutes, then continue recipe in a steam oven.
- This recipe can also be converted to a cooktop recipe. Fry paste on high heat, induction setting 7, for 10 minutes. Add stock and coconut cream to the stockpot, whisk together and simmer for 10 minutes on medium-high heat, induction setting 6-7. Add noodles, tofu and baby spinach and cook for a further 3 minutes.
- This recipe is vegan but additions of fish sauce, chicken or prawns can easily be added.