



# Laksa noodle soup with chilli cashew crumb

By Miele

20 minutes

Preparation time

35 minutes

Cooking time

4 serves

Serves

#### **INGREDIENTS**

# Laksa paste

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

# Laksa soup

1 tbsp vegetable oil
800 ml stock, vegetable or
chicken
400 ml coconut cream
100 g glass noodles (mung
bean noodles), soaked in
cold water for 15 minutes,
drained
250 g 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.