



Amanda
— since 1916 —



Ingredients • 10 persons

Marinated Salmon

1 kg pulled salmon roulade
120 g laksa paste

Laksa paste

80 g large red chillies
30 g tomato purée
3 g paprika powder
20 g lemongrass
20 g ginger or galangal
10 g garlic cloves
5 g ground coriander
3 g ground cumin
4 g ground turmeric
100 g diced onion
10 g shrimp paste
10 g light soy sauce
15 g cashew nuts
40 g water

Laksa broth

350 g laksa paste
1 kg fish stock or vegetable stock
1.55 kg coconut milk
70 g lime juice
20 g light soy sauce
10 g fish sauce

Steamed pak choi

600 g pak choi

Salmon Laksa

Steps to prepare

Preparation time: 45 minutes • **Cook time:** 10 minutes

Marinated Salmon: Cut the salmon into equal-sized pieces, resembling rustic dice or lozenges. Line a tray with greaseproof paper, then place the salmon pieces onto the tray. Brush each piece with laksa paste on all sides and leave them to marinate in the fridge for 30 minutes to 24 hours. Grill or roast the salmon at 180°C for 10 minutes until the marinade is cooked and the salmon is lightly coloured. Remove the salmon and keep it warm.

Laksa Paste: Place the chillies onto a roasting tray and bake at 180°C for 15-20 minutes until softened and lightly coloured. Remove them from the oven and allow them to cool. In a food processor, blitz the ginger, lemongrass, garlic, cashew nuts, shrimp paste, and water until a coarse paste forms. Add the roasted chillies, soy sauce, tomato purée, and remaining spices to the food processor. Blend the mixture to create a smoother paste.

Laksa Broth: Heat a pan over high heat, then add the laksa paste. Cook it for a few minutes, stirring constantly, until fragrant. Add the stock and bring the mixture to a simmer. Let it simmer for 5-8 minutes. Stir in the coconut milk and return the broth to a simmer. Add the lime juice, soy sauce, and fish sauce, then remove the broth from the heat.

Steamed Pak Choi: Remove the stalk base of the pak choi and pull apart the leaves and stems. Wash them thoroughly under cold running water. Steam the pak choi for 3-4 minutes until softened, or wok-fry them with a small amount of water until slightly wilted. Remove from the heat and drain any excess liquid.

Serving: Blanch the noodles in boiling water, drain them, and place in a bowl. Pour the laksa broth over the noodles and add the warmed pak choi. Top with the warmed salmon pieces, then garnish with bean shoots, coriander, and a squeeze of lime.

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