



Crispy Bee Hoon with Seafood in Laksa Bisque

Recipe by Trish,
Winner of New Singapore National Dish Challenge,
MasterChef Singapore

SERVES 2

PREP TIME 30MINS

COOK TIME 45MINS

INGREDIENTS

Rempah:

100g dried chilli
2 candlenuts
4 big red chillis
1 **tbsp** belacan
2 bulb garlic
2cm turmeric
2cm galangal
2cm ginger
100ml vegetable oil

Laksa Bisque:

Prawn shells of 4 locally farmed prawns (save prawn meat for later)
1 **cup** of water
Coconut cream to taste
Salt to taste

Seafood:

Prawn meat of 4 locally farmed prawns
1 locally farmed barramundi fillet (approx. 400g)
1 **tbsp** dried shrimp
Salt to taste
Pepper to taste

Bee Hoon, Egg Floss & Fish Skin:

1 **packet** of bee hoon
2 locally farmed eggs

Garnishing:

2 **stalks** of laksa leaves
1 lime

METHOD

Rempah:

1. Soak dried chilli in hot water and deseed.
2. Blend dried chilli with chopped candlenuts, chillis, belacan, garlic, turmeric, galangal, ginger and oil till smooth.

Laksa Bisque:

1. De-shell prawns and fry shells.
2. Add 1 cup of water and cook prawn stock for 30mins.
3. Fry rempah in a pan for 40mins till fragrant.
4. Add prawn stock, salt and coconut cream to the rempah.
5. Cook for 15 minutes before pouring into a serving jug.

Seafood:

1. Season all with salt and pepper before frying.
2. Fry fish for 5 minutes on each side.
3. Fry prawns until pink.
4. Fry the dried shrimp for 3-5mins.

Bee Hoon, Egg Floss & Fish Skin:

1. Deep fry bee hoon and fish skin till crispy.
2. Beat eggs. Pour into a sieve and drizzle into hot oil, take it out when crispy.
3. Deep fry laksa leaves.

Garnishing:

1. Plate ingredients together on plate, sprinkle laksa leaves, dried shrimp and lime on top. Enjoy!

RECIPE SHARED BY

SFA in collaboration with MasterChef Singapore