

Recipe Courtesy of rasamalaysia.com

Ingredients

3 teaspoons ground cumin
6 teaspoons ground coriander
2 teaspoons ground turmeric
2 ounces Madras curry powder
1 cup vegetable oil, 10 shallots, minced
2 tablespoons garlic 3 tablespoons minced ginger
2 lemongrass, lightly bruised with a cleaver
7 cups coconut milk
6 cups chicken stock 3 pounds chow mein egg noodles, cooked 1 bound bean sprouts.
50 cooked and peeled large shrimp
2 pounds cooked and shredded chicken meat
2 cups mint, cilantro and Thai basil, hand torn.
6 hard-boiled eggs, peeled and quartered

Preparation

- Lightly toast the ground spices in a small pan over low heat until fragrant.
- In a pot over high heat, add oil, shallots, garlic, ginger and lemongrass. Add the

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spices and stir-fry until the oil is absorbed. Lower the heat, and add the coconut milk, chicken stock and chili sauce. Stir until everything is incorporated. Bring the sauce to a boil, and season with salt. Simmer for 25 minutes, stirring the bottom of the pot every 5 minutes so you don't burn the spices.

- In a pot of boiling water, blanch the noodles and sprouts. Portion the noodles and sprouts into six serving bowls. And the shrimp and chicken to the noodles and poor the hot curry sauce over them. Finally, garnish each bowl with herbs, eggs, and lime.

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