

# SOUR FISH SOUP WITH NOODLES / ASAM LAKSA

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/asam-laksa-chinese-style-recipe>

## Ingredients:

- 3 pounds fish fresh mackerel, or 2½ lbs of canned mackerel fish in water
- 2 pounds laksa noodles or rice noodles or udon noodles, boiled until cook according to direction
- 5 tablespoons sugar or more to taste
- salt to taste
- 1/2 cup tamarind seedles, block/paste, extract the juice with ½ cup of water
- 3 stalks lemon grass
- 5 pieces tamarind asam gelugur / dried, peel
- 8 cups water
- 6 pieces bunga kantan dried bunga kencong/, if you use fresh, you may not need to use that many
- 8 laksa leaves fresh daun Kesum/polyganum leaves/
- 1 tablespoon oil grape seeds, or oil of your choice
- 20 red chilis dried
- 7 ounces shallots
- 10 cloves garlic
- 2 inches galangal skinned
- 1 inch turmeric skinned
- 1 teaspoon shrimp paste / belacan
- 1/4 cucumber julienned
- 1/2 pineapple sliced thinly - optional, I'm not using
- 2 shallots finely sliced
- 4 red chilis seeded and sliced
- 3 sprigs mint leaves