

Penang Malaysia Assam Laksa

Yield: 8 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysia-fish-recipe>

Ingredients:

- 1 1/4 pounds fish mackerel
- 8 cups water
- 5 pieces tamarind asam keping, peeled
- laksa noodles
- 15 dried red chilies
- 5 red chilies fresh
- 8 small shallots
- 1 inch galangal
- 2 tablespoons belacan shrimp paste
- 1 stalk lemongrass
- tamarind about golf ball size
- 1/2 cup water repeat 3-4 times
- 1 teaspoon salt or to taste
- 2 tablespoons sugar or to taste
- 1 cucumber julienned
- 1 bunch mint leaves use only the leaves
- 1 bunch leaves polygonum, /Vietnamese mint leaves/ daun kesom/daun laksa
- 1 torch ginger flower bungan kantan/, cut into small pieces
- 1 red onion sliced thinly
- 1 lettuce thinly cut
- 1 red chili /3-4 bird's eye chilies, cut into small slices
- 1 pineapple small, cut into short strips
- prawn Heh Ko/, Paste