



VEGETABLE LAKSA WITH SWEET POTATO NOODLES

2 x 400ml can coconut milk
1 cup of vegetable stock
3 cups mixed vegetables/tofu - broccoli, sweet potato, cauliflower, beans
Fresh coriander, mint (about 3-4 handfuls)
2 tablespoon lime juice
2 tablespoon fish sauce
coconut sugar or maple sugar (approx 1 tablespoon)
Sweet potato noodles - 1 sweet potato

Laksa Paste

1-2 shallots
3-4 garlic cloves
1/4 cup cashews/macadamias or candlenuts
1 large stalk lemongrass, minced
2 large chilli diced, seeds in
3 coriander root, minced
2cm knob ginger, minced
1 teaspoon shrimp paste
1 teaspoon tumeric

To make paste, blend all ingredients.

Heat a little oil in a pan, fry up the paste until aromatic. Add the coconut milk and stock and simmer. When ready, add all vegetables until cooked to your liking (about 10 minutes). Season with Fish Sauce, Lime Juice and Sweetener.

Assembly - Sweet Potato noodles into a bowl, top with vegetable laksa. top with fresh herbs, nuts and sprouts.