

RECIPE 5 : Kerabu Laksa with seafood and quail egg**PORTION SIZE : 10 PAX****RECIPE:**

QTY	NO. OR WT. UNIT	INGREDIENTS
80	Gm	Seafood (mussel / shrimp)
300	Gm	Rice noodle (laksa noodle)
1	Stalk	Dried lily flower
0.70	Gm	Red chili and bird's eye chili – blended or chopped
0.50	Gm	Sliced shallot
0.50	Gm	Sliced yellow onion
0.50	Gm	Chopped spring onion
0.30	Gm	Chive - cut ½ inch
5	No	Quail eggs
2	Tbsp	Lime juice
		Salt and sugar as per taste

PREPARATION:

<ul style="list-style-type: none">• Boil water in 2 pots or woks.
<ul style="list-style-type: none">• Then, Add in the rice noodle into 1 pot and the seafood into another, until the rice noodle softens and the seafood is cooked. Leave it aside for approximately 10 minutes to allow it to cool down.
<ul style="list-style-type: none">• After that, blend or chop the red chili and bird's eye chili.
<ul style="list-style-type: none">• Next, mix the rice noodle with the seafood, dried lily flower, blended/chopped chili, sliced shallot, sliced yellow onion, chopped spring onion, chive, sugar, salt and limejuice.
<ul style="list-style-type: none">• Lastly, garnish the dish with quail egg.