

PRAWN FLAN WITH LAKSA SAUCE



Chef Pang Kok Keong
- Canele -



*The
Perfect Meal*

Episode 2

PRAWN FLAN

Ingredients

Fresh Prawn
Whole Eggs
Milk
Salt and Pepper

Method

Puree the prawn, sieve and mix with whole eggs and milk, season with salt and pepper, reserve till needed.

LAKSA SAUCE

Ingredients

100 gm	Prima instant laksa paste (use only the laksa powder)
200 gm	prawn stock
80 gm	kara coconut milk

Method

bring prawn stock to boil, whisk in laksa powder, simmer and season with salt and pepper, finish with coconut milk.

PRAWN STOCK

Ingredients

100 gm onion
300 gm prawn head and shells
80 gm garlic
120 gm hua tiao wine
150 gm chicken stock
cooking oil as needed

Method

In a heavy base skillet, heat enough cooking oil, sauteed the onion till soft, turn up the heat, add prawn head and shell, add garlic, deglaze with hua tiao wine reduce till almost dry. Add chicken stock and simmer.

Garnish:

Ingredients

quail egg
caviar
coriander
chive

ASSEMBLY

- 1) Spoon the prawn flan mixture into serving plate, wrap tightly with cling film. Steam for approx. 20min at 80C or until the flan is firm.
- 2) Remove from steamer, garnish with quail egg, caviar, coriander and chive, drizzle with laksa sauce. Serve immediately.