



# Crispy Bee Hoon with Seafood in Laksa Bisque

Recipe by Trish,  
Winner of New Singapore National Dish Challenge,  
MasterChef Singapore

SERVES 2

PREP TIME 30MINS

COOK TIME 45MINS

## INGREDIENTS

### **Rempah:**

100g dried chilli  
2 candlenuts  
4 big red chillis  
1 **tbsp** belacan  
2 bulb garlic  
2cm turmeric  
2cm galangal  
2cm ginger  
100ml vegetable oil

### **Laksa Bisque:**

Prawn shells of 4 locally farmed prawns (save prawn meat for later)  
1 **cup** of water  
Coconut cream to taste  
Salt to taste

### **Seafood:**

Prawn meat of 4 locally farmed prawns  
1 locally farmed barramundi fillet (approx. 400g)  
1 **tbsp** dried shrimp  
Salt to taste  
Pepper to taste

### **Bee Hoon, Egg Floss & Fish Skin:**

1 **packet** of bee hoon  
2 locally farmed eggs

### **Garnishing:**

2 **stalks** of laksa leaves  
1 lime

## METHOD

### **Rempah:**

1. Soak dried chilli in hot water and deseed.
2. Blend dried chilli with chopped candlenuts, chillis, belacan, garlic, turmeric, galangal, ginger and oil till smooth.

### **Laksa Bisque:**

1. De-shell prawns and fry shells.
2. Add 1 cup of water and cook prawn stock for 30mins.
3. Fry rempah in a pan for 40mins till fragrant.
4. Add prawn stock, salt and coconut cream to the rempah.
5. Cook for 15 minutes before pouring into a serving jug.

### **Seafood:**

1. Season all with salt and pepper before frying.
2. Fry fish for 5 minutes on each side.
3. Fry prawns until pink.
4. Fry the dried shrimp for 3-5mins.

### **Bee Hoon, Egg Floss & Fish Skin:**

1. Deep fry bee hoon and fish skin till crispy.
2. Beat eggs. Pour into a sieve and drizzle into hot oil, take it out when crispy.
3. Deep fry laksa leaves.

### **Garnishing:**

1. Plate ingredients together on plate, sprinkle laksa leaves, dried shrimp and lime on top. Enjoy!

RECIPE SHARED BY

SFA in collaboration with MasterChef Singapore