

# Poached Ravioli Laksa Lemak

Prep time



10 mins

Cooking time



30 mins

Serves



3

## Nutrition Information per serving

Protein 36.7g

Carbohydrates 42.1g

Fats 36.7g

Energy 594kcal

## We need

### Group A: Laksa Lemak Broth

600g Venus Clam

75g Otah Spice Mix

50g Ground Onion & Garlic

50g Virgin Coconut Oil

3L Water

3 Scoops of [ENERCAL PLUS®](#) Milk Powder

Kaffir Lime Leaves

50g Corn Flour

4 Lime

1 Pinch of Salt

1 Pinch of Sugar

## Group B: Ravioli

A packet of Ravioli

## Step by step



### Group A: Laksa Lemak Broth

1. Make a venus clam broth by boiling the 600g venus clams in 3 liters of water in medium fire, with lid covered.
2. At the same time, on another stove, stir fry onions and garlicks with a tablespoon of cooking oil. Once fragrant, add the otah mix and continue to stir for another 3 min.
3. After 30 min, drain out the clams and keep the broth in the pot.
4. Mix in [ENERCAL PLUS®](#) , kaffir lime leaves & coconut oil.

5. Boil the broth until reduced to half or until the fragrance is released.
6. In a separate boil, stir in cornflour and with 2 tablespoon of water to form a thickening liquid.
7. Thicken the broth by stirring in the thickening liquid in a bit at a time.
8. Squeeze in lime juice, add pinch of salt & sugar until desired flavour is achieved.



## **Group B: Ravioli**

1. In a saucepan, add salt into the boiling water
2. Add in raviolis and simmer for 7 mins on medium fire.
3. Once ready, drain out water and drizzle the raviolis with 1 tablespoon of coconut oil.