Poached Ravioli Laksa Lemak

Prep time

Cooking time

Serves

10 mins

Nutrition Information per serving

Protein 36.7g

Carbohydrates 42.1g

Fats 36.7g

Energy 594kcal

We need

Group A: Laksa Lemak Broth

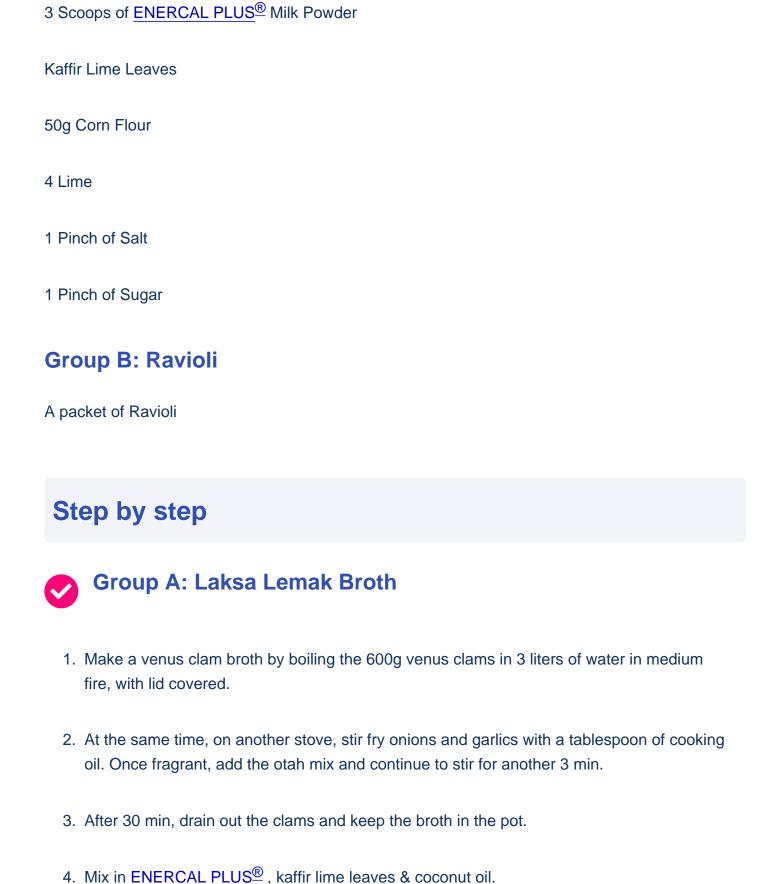
600g Venus Clam

75g Otah Spice Mix

50g Ground Onion & Garlic

50g Virgin Coconut Oil

3L Water



- 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.