

# Poached Ravioli Laksa Lemak

## RECIPE

**PREP: 10 MINS**

**COOKING: 30 MINS**

**PORTION(S): 3**

## Ingredients

### 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

## Nutrition count

- Protein : 36.7g
- Carbohydrates : 42.1g
- Fats : 36.7g
- Energy : 594kcal

# Step by step

## Group A: Laksa Lemak Broth

Make a venus clam broth by boiling the 600g venus clams in 3 liters of water in medium fire, with lid covered.

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.

After 30 min, drain out the clams and keep the broth in the pot.

Mix in ENERCAL PLUS, kaffir lime leaves & coconut oil.

Boil the broth until reduced to half or until the fragrance is released.

In a separate boil, stir in cornflour and with 2 tablespoon of water to form a thickening liquid.

Thicken the broth by stirring in the thickening liquid in a bit at a time.

Squeeze in lime juice, add pinch of salt & sugar until desired flavour is achieved.

# Step by step

## Group B: Ravioli

In a saucepan, add salt into the boiling water

Add in raviolis and simmer for 7 mins on medium fire.

Once ready, drain out water and drizzle the raviolis with 1 tablespoon of coconut oil.