



## **Mushroom laksa**

Serves 4

250g dried rice vermicelli noodles  
2 tbs peanut oil  
500g button mushrooms, trimmed  
1/3 cup laksa paste\*  
4 cups (1 litre) salt reduced chicken stock  
3 tsp grated palm sugar  
2 cups coconut milk  
1/2 cup bean sprouts, trimmed  
1/2 cup small mint leaves  
1/2 cup coriander leaves

- 1.** Place noodles into a heatproof bowl. Cover with boiling water. Set aside for 3 minutes until just tender. Drain.
- 2.** Heat a wok over high heat until hot. Add 1 tbs oil and swirl to coat wok. Add mushrooms and stir-fry for 3 minutes until light golden. Transfer to a plate. Add remaining oil and laksa paste and stir-fry for 2 minutes or until fragrant and oil separates from paste.
- 3.** Add stock and bring to the boil. Reduce heat to medium-low. Return the mushrooms to the wok. Add palm sugar and coconut milk, cook stirring until hot (do not boil).
- 4.** Divide noodles between serving bowls. Ladle over soup. Top with bean sprouts, mint and coriander and serve.

\*Note: Laska paste varies in spiciness, adjust the amount according to your taste.

### **Australian Mushroom Growers**

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