

Heritage Food Network

Authentic Recipe with Refine Cooking Methods

SOP for MFS Sarawak Laksa 1kg Paste

Step 1: Add 1 kg of MFS Sarawak Laksa Paste into 5000ml of Water.

Step 2: Wait till mixture boil, then reduce to low heat and add 500 - 1000ml of Santan (recommended Kara Brand). Santan measurement depends on thickness of soup.

Step 3: Broth ready to be served with Noodles and Condiments.

Add the following Condiments into bowl (recommended per serving portion):

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| 1) Sarawak Laksa broth | 250ml |
| 2) Noodles | 80 g |
| 3) Taugeh | 25 g |
| 4) Shredded Omelette Eggs | 1/3 pc |
| 5) Shredded Chicken meat | 40 g |
| 6) Prawns | 3 pcs |
| 7) Salad | 6 g |
| 8) Red Chilli | 4 g |
| 9) Limau Kasturi | 13 g |
| 10) Sambal | 10 g |

