RECIPE

TITLE: Red Curry Laksa

FROM: The Wilds Cafe and Claude (Anthropic's AI assistant)

INGREDIENTS	
1 tbsp neutral oil	Juice of 4 limes
1 tin (114 g) red curry paste	FOR THE BOWLS:
4 stalks lemongrass, smashed	600 g rice noodles
2 tsp ground turmeric	800 g chicken thigh, poached
4 × 400 ml coconut milk	1 kg cooked prawns, peeled
2 L vegetable stock	8 eggs, boiled and sliced
400 g tofu puffs, halved	Bean sprouts, coriander, mint
3 tbsp tamari, to taste	Chilli, lime wedges
3 tsp palm or brown sugar, to taste	Crispy fried shallots

DIRECTIONS

1. Heat oil in a large pot over medium. Fry curry paste, lemongrass and turmeric 2 to 3 min, stirring, until fragrant.
2. Stir in one tin of coconut milk; scrape the bottom clean and fry briefly.
3. Add remaining coconut milk and the stock. Bring to a gentle simmer (10 - 15 min), then simmer 10 min more.
4. Add tofu puffs, tamari and sugar. Simmer 5 minutes.
5. Just before serving, stir in lime juice and taste. Adjust with more tamari, sugar or lime.
6. Into each bowl, add noodles and toppings then ladle the hot broth over. Garnish and season to taste.

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NOTES

Serves 8 (~500 ml each).

Recipe by: Claude, Anthropic's AI assistant – an original recipe, not adapted from a published source. Tested in The Wilds Cafe kitchen.

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