

A top-down view of a brown ceramic bowl filled with a creamy, orange-colored laksa soup. The soup contains thin, yellow noodles, chickpeas, and is garnished with fresh green cilantro leaves, sliced red bell peppers, and pieces of broccoli. A slice of lime is placed on the left side of the bowl. The bowl sits on a dark grey textured surface with a pair of black chopsticks resting in the background.

**VEGAN CREAMY
LAKSA SOUP**

VEGAN CREAMY LAKSA SOUP

With the proliferation of Chinese, Thai and Indian cuisine, new regional Asian dishes are being explored. Asian soups in particular are sought after, as they provide a good base to add ingredients for a more complete meal. And with some added creaminess, they are even more indulgent.

This creamy laksa soup is one of the most popular street foods in Singapore. It includes **SimPure® 99400 functional native starch**, suited for low to moderate process stability, and bringing viscosity as well as a satisfying mouthfeel. On the ingredient list, SimPure® can simply be labelled as 'corn starch', and there is no need to include an E-number.

Make it even tastier with some glass noodles, fried tofu and crispy onions. To liven it up, add a squeeze of lime and some fresh herbs like coriander, Thai basil, mint, chives or spring onions.



Ingredient list

- Shallots
- Tamarind juice
- Coconut cream
- Yellow curry paste
- Almond
- Ginger
- Roasted red pepper
- Garlic
- **Corn starch (SimPure® 99400)**
- Vegetable stock
- Sugar
- Turmeric