

RAKHINE RICE NOODLES IN FISH SOUP

As the name suggests, this dish of rice noodles and fish soup packs a punch. A perfect way to warm your cockles during the winter. It simular of mohingar as there are similarities, yet it has it's own distinct taste. This dish comes from Rakhine state on the west coast of Burma.

Earlier this year, I had a lovely email from Myat Noe who shared a Rakhine moti recipe with me, and this recipe is based on it. What I like about Rakhine moti is it can be eaten dry (thote) or as a noodle soup. The galangal gives the soup a robust earthiness with a slight citrus aroma. The tamarind juice and chilli sauce add the salty, sour and spiciness.

Soup Base

300g catfish (or brown trout)
¼ teaspoon ground turmeric
1.5 litres water
2cm fresh galangal, peeled & sliced
3 garlic cloves, crushed
1 teaspoon black pepper corn, freshly ground
½ teaspoon shrimp paste
salt to season

For The Fish

2 tablespoons peanut oil
¼ teaspoon ground turmeric
½ teaspoon salt

Chilli Sauce

3 tablespoons crushed dried chillies
2 tablespoons peanut oil
3 tablespoons water
2 tablespoons fish sauce

Garnishes

2 shallots, made into crispy shallots
1 shallot, thinly sliced lengthways & soaked in cold water
45g tamarind pulp
250ml water

Eat With

500g rice noodles, cooked
large handful of fresh coriander, chopped
extra fish sauce & ground black pepper