

Laksa

Malay Transcript:

Dan ini merupakan makanan yang unik kepada negeri Sarawak di Malaysia. Ini dipanggil laksa Sarawak. Laksa dibuat daripada *bee hoon*¹ kecil dan biasanya um.. terdapat udang dan *tau hu* kering digunakan sebagai um.. bahan juga, seperti ini. Sosnya berwarna merah-merah lihat seperti kari uh.. namun bukan kari kerana dibuat daripada kepala udang yang telah dimasak. Selepas dimasak, cili dan *belacan*² ditambahkan dan um.. limau juga, jus limau. Um.. Laksa biasanya berasa sangat pedas namun rasanya sangat kuat oleh itu banyak orang asing kata bahawa um.. kadang-kala sangat susah untuk dimakan. Namun orang Sarawak paling suka laksa Sarawak.

English Translation:

This is a dish which is unique to the state of Sarawak in Malaysia. It is called Sarawak *laksa*. *Laksa* is made from *bee hoon*³. Prawns and dried bean curd are also typical ingredients of Sarawak *laksa*, like these [refer to video]. Its sauce has a reddish color resembling that of curry. It is prepared by boiling prawn heads for a long stretch of time. After the broth of prawn heads has finished simmering, chili and *belacan*⁴ are added, as well as some lime juice. *Laksa* is usually spicy and its strong flavor sometimes makes it difficult for foreigners to consume it. However, Sarawakians are all big fans of Sarawak *laksa*.

About CultureTalk: CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use every day. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

© 2012 Five College Center for the Study of World Languages and Five Colleges, Incorporated

¹ *Bee hoon* merupakan satu mi beras nipis yang kelihatan sama seperti vermicelli. *Bee hoon* biasanya dihidangkan bersama dengan berbagai jenis sos dan lauk dalam masakan Malaysia.

² *Belacan* merupakan sesuatu pes yang berwarna coklat dan diperbuat daripada udang-udang kering, *Belacan* sangat kerap digunakan dalam banyak resipi kari dan sos Asia Tenggara.

³ *Bee hoon* is a thin rice noodle that resembles vermicelli. It is served with a variety of soups, sauces and toppings in Malaysian cuisine.

⁴ *Belacan* is a thick, brown paste made from fermented and sun-dried ground shrimp. It is an important ingredient in many Southeast Asian curries and sauces.