PRACTICE 3

Read the article and answer questions that follow.
Choose **no more than five words and/or a number** *from the text for each answer.*

Spice and Heritage: The Rich Flavours of Penang Asam Laksa and Sarawak Laksa

Penang Asam Laksa and Sarawak Laksa are extremely popular dishes in Malaysia. Both of these tantalising spiced bowls of *laksa* showcase the country's rich culinary diversity. Originating from the island of Penang, asam laksa is deeply rooted in the culture of the Peranakan or Straits Chinese community. It is believed this dish has evolved from the traditional Chinese noodle soups and infused with local ingredients and spices.

This tangy and spicy noodle soup is made with mackerel fish, tamarind, laksa leaves and a variety of aromatic herbs. The use of mackerel, a fish abundant in the region, along with tamarind for its signature sourness, reflects the local resources and flavours. It is served with rice noodles and garnished with ingredients such as cucumber, onions, pineapples, mint and a spoonful of shrimp paste. Gradually, over time, the *asam laksa* had gained popularity beyond Penang and becoming a staple in Malaysian cuisine.

In contrast, the Sarawak Laksa, hails from the Sarawak region, was created by Goh Lik Teck, a Teochew immigrant from Guangdong, China. He sold his *laksa* in the 1940s on Carpenter Street. The laksa is creamy and the soup made with a base of coconut milk, chicken and prawn stock. A blend of spices such as lemongrass, cilantro, galangal and chili helped to make the soup more fragrant. It is usually served with rice vermicelli and topped with shredded chicken, prawns, hard boiled eggs, fresh herbs and sliced calamansi. It is often accompanied by a side of sambal for added heat. The famous TV personality, Anthony Bourdain, in his travel documentary show titled 'No Reservations' called the Sarawak laksa as the breakfast of the gods. In 2017, the laksa even made the list of CNN's 'The World's 50 Best Foods'.

It is obvious that these dishes are not merely just bowls of spicy broths. They are a reflection of Malaysia's rich cultural tapestry and culinary heritage. Each bowl, each bite, each sip, tells a story of local ingredients and historical influences. These iconic recipes continue to evolve and gain recognition. They serve a delicious reminder of Malaysia's diverse food landscape.

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1. The Penang Asam Laksa is fundamentally intertwined with the heritage of _____.

2. This dish is believed to have developed from the _____ and infused with local ingredients.

3. The tamarind paste contributes to the _____ of the asam laksa broth.

4. The base soup for the asam laksa is made from mackerel which is _____.

5. Ingredients such as pineapples, cucumber, mint, onions and shrimp paste are used as _____.

6. The Sarawak laksa's soup is creamy because the base soup is _____.

7. It is called _____ by the renowned Anthony Bourdain in his 'No Reservations' TV show.

8. The asam laksa uses rice noodles whereas the Sarawak laksa utilises _____.

Questions 9 and 10

Complete the table below with **a word** *from the text.*
For each question, write your answer in the space provided on your answer sheet.

Meaning	Word
9. a non-fiction film or television programme that showcases factual report on a certain topic	
10. ingredients that add flavour and to make the dish visually appealing	

LIVEWORKSHEETS

[10 marks]