

NASI LEMAK

INGREDIENTS

1. For Coconut Rice:

- 1) 2 cups rice, preferably basmati rice
- 2) 2½ cups water
- 3) 2 fragrant screw pine leaves (*pandan*), tied into a knot
- 4) 3 shallots onion, finely chopped
- 5) 10 tsp thick coconut milk
- 6) 1 slice ginger
- 7) sugar and salt to taste
- 8) 3 pieces of Cloves
- 9) 1 piece of Cinnamon
- 10) 3 pieces of Cardamom
- 11) 1 piece of Star anise

2. For *Sambal Ikan Bilis* :

- 1) 1 cup dried *Ikan Bilis* [*Dried Anchovies*]
 - 2) 1 large red onion, sliced
 - 3) ½ cup peanut or vegetable oil
 - 4) 3 tsp tamarind pulp with ½ cup hot water to make tamarind paste
 - 5) 4 tbsp or to taste, chili paste
 - 6) 6 shallots
 - 7) 1 tsp belacan (dried shrimp paste)
 - 8) 4 cloves garlic
 - 9) 1 large onion, sliced into rounds
- (Items No.5 to No.9 - to be ground or blended)

3. Garnishing:

- 1) 4 hard boiled eggs, cut into quarters
- 2) 1 cup of *ikan bilis*, fried until crispy
- 3) 1 cup of peanuts, fried or roasted
- 4) 1 seedless cucumber, peeled and sliced

PREPARATION

1. To Prepare Coconut Rice:

- 1) Wash rice with clean water.
- 2) In a pot, add rice, coconut milk, water (use correct amounts of water according to type of rice).
- 3) Add shallots, ginger, fragrant screw pine (*pandan*) leaves, cloves, cinnamon, cardamom and star anise.
- 4) Bring to boil, and then turn to lower heat, simmer for 10-12 minutes uncovered until the water has been absorbed into the level of the rice.
- 5) Loosen rice grains with a wooden ladle.
- 6) Cover with a tight-fitting lid, steam rice on very low heat, about 10-12 mins
- 7) When rice is cooked, gently fluff rice with fork.

NOTE: A rice cooker can be used to cook the coconut rice.

2. To Prepare *Sambal Ikan Bilis*:

- 1) Using a mortar & pestle or blender, grind chili paste, shallots, belacan and garlic into paste.
- 2) Prepare the cooking oil and add to a wok or saucepan, heat up the oil until the temperature is 350F, fry *ikan bilis* until crispy.
- 3) Remove fried *ikan bilis* from the wok, drain well on paper towels.
- 4) Remove the oil from the wok but leave on about 2 tbsp of oil, sauté ground paste for 1-2 minutes.
- 5) Add red onions, tamarind paste, sugar and salt to taste.
- 6) Cook until gravy thickens and turn to a dark reddish brown color.
- 7) Add *ikan bilis*, mix to combine and then remove from heat.

SERVING

Dish a serving portion of coconut rice onto a plate or banana leaf, a little of each garnishing and some *sambal ikan bilis* - served hot or at room temperature.