

MALAY-STYLE COCONUT RICE

long grain rice, coconut milk, kaffir lime leaves, salt, coconut thread, peanuts, cucumber, eggs, fresh & dried shallots, ikan bilis, kecap manis, limes

Fragrant rice with tasty side orders – the national dish of Malaysia, known as nasi lemak: Place 1 cup rinsed long grain rice in a pot with 400ml coconut milk, 2 kaffir lime leaves and a good pinch of salt. Bring to the boil, cover, lower heat and simmer until milk has been absorbed. Take off heat and fluff. Cover and leave 15 minutes. Top with toasted coconut thread and serve with roasted peanuts, thinly sliced cucumber, hard-boiled eggs, sliced fresh shallots, fried shallots, ikan bilis (dried anchovies), kecap manis (sweet soy sauce) and lime wedges. (Find fried shallots, ikan bilis and kecap manis at Asian food outlets.)

