

YIELD: 4 SERVINGS

# Ghazali Family's Traditional Nasi Lemak



## PREP TIME

20 minutes

## COOK TIME

1 hour

## TOTAL TIME

1 hour 20 minutes

## Ingredients

### Rice

- 3 cups long or medium grain rice, washed and drained
- 200ml coconut milk
- 200ml coconut cream extract
- 2 ½ cups water
- 4 cm ginger, peeled and sliced thick
- ½ big red onion, peeled and sliced thinly
- 5 cloves garlic, peeled and sliced thinly
- 1 stalk lemongrass
- 2 pandan leaves knotted together (optional)
- 3 tsp salt

### Sambal

- 2 big red onions, peeled and chopped roughly
- ½ big onion, peeled and sliced thinly
- 5 tbsp of chilli paste (chilli kering)
- 1 tsp of belacan
- 1 cup water (more if necessary)
- ½ tsp of tamarind paste, mixed with some water
- ½ cube chicken stock
- 3 tbsp sugar
- 2 tsp salt
- 2 cups oil, more if necessary

### Condiments

- 3 eggs
- 1 cucumber, washed and sliced
- ½ cup dried anchovies, washed and drained
- ½ cup raw peanut, washed and drained

## Instructions

1. In a pot of washed and drained rice, add the onions, ginger, garlic, and pandan. Add the lemongrass after hitting it slightly with the back of the knife.
2. In the same pot, add the coconut milk and cream. Fill the pot with an appropriate amount of water and season with salt. Let it cook until fully dry under low medium heat or wait for your rice cooker to finish.
3. Whilst you wait, you can make the sambal by blending the onions, chilli paste, belacan, and water together until smooth.
4. Add oil and blended ingredients into a saucepan. Cook under medium-high heat until the sauce is dry and the oil has separated. After that, add the sliced onions.
5. Now you can add the salt, sugar, and chicken stock into the pan. Don't forget to stir constantly to prevent the bottom from burning.
6. Turn down the heat to medium and add in the tamarind water mix. Let it come to a simmer and taste if any more seasoning is necessary. Transfer to a bowl and set aside.
7. Boil the eggs in a pot of water until completely cooked. When done, let them sit in cold water and peel. Slice each egg in half and set it aside.
8. Properly rinse the dried anchovies to fry in a small pan with a bit of oil. Constantly watch and stir to prevent burning. Take them out and put them on a paper towel. Do the same for the raw peanuts and cook until crispy.
9. When the rice is ready, turn off the heat, mix it thoroughly to get a well coated and seasoned rice. Prepare a serving of rice, sambal, cucumber, hard-boiled eggs, fried anchovies, and peanuts onto your plate. To share with your family, place the sambal and condiments on a separate platter.

## Notes

Recipe and image from Dina Ghazali

Nutrition Information: SERVING SIZE: 1

*Amount Per Serving:* CALORIES: 644