

courtesy : Pn. Patra Salleh

Coconut rice(Nasi lemak) is slightly sweet. It is normally served with sambal.



Ingredients:

2 cups rice(14 oz)  
1 cup thick coconut cream;without preservative  
1 onion;finely diced  
salt to taste

sufficient water to cover rice

2 screw pine leaves(pandan) or lemongrass shoot

Method of preparation:

Put rice in a large pot. Pour water. Rinse rice till the water is clear. Drain. Add coconut cream, diced onion and salt. Add water to about 1 1/2 in above the rice level. Shred pandan leaves and place on top of the rice. Cook uncovered on high heat till the liquid bubbles. Reduce heat to low flame. Partially cover the pot. Cook till the liquid has been absorbed by the rice. Turn off heat. Cover pot tightly. Let rice cook in its own steam for 10 minutes. Uncover. Remove pandan leaves. Run a fork through the rice to separate the grains. Serve with sambal.