

courtesy : Cik Erinna Yusof



Nasi tomato is a fragrant, slightly buttery, sweet and spicy rice. It is normally made for weddings. Nasi tomato is served with; curry, sambal or varuval.

Ingredients:

500gm Basmati rice
50gm ghee
4cm cinnamon stick
3 star anise
1 large onion;sliced)
4 small red onions;peeled) grind
3 cloves garlic)
100ml evaporated milk
125ml tomato puree
salt to taste
sufficient water to cook rice
40gm cashewnut;dry roast
40gm raisins
2 pandan (screwpine) leaves;knotted

Method of preparation:

Put Basmati rice in a large pot. Pour water. Rinse till the water runs clear. Drain. Set aside. In a wok heat a little ghee oil. Add cinnamon stick and star anise. Fry till the smell is fragrant. Add the ground ingredients. Saute till the onion is golden brown. Next, add the drained rice and pandan leaves into the wok.Stir for about 3 minutes. Pour the contents of the wok into a large pot.Add milk,tomato puree,salt and the remaining ghee. Add sufficient water to bring the fluid level to 1 1/2in. above the rice level. Heat pot uncovered on high flame. Bring to a boil. Lower the flame to medium and half cover the pot. When the liquid has been absorbed, turn off flame. Cover pot completely and let the rice steam for about 10 minutes. Uncover. Run a fork through rice to fluff. Sprinkle dry roasted cashewnuts and raisins. Serve with; curry, sambal or varuval.