

# MALAYSIAN NASI LEMAK

## Nasi Lemak

Servings: 5

### Sides:

100g ikan bilis  
200g raw peanuts (skin on)  
5 hard boiled eggs  
1 cucumber (cut into slices)  
Rendang chicken

### Sambal:

1 onion  
3 cloves garlic  
10 shallots  
150g dried chilli paste  
20g belachan/shrimp paste (optional)  
1 tsp salt (adjust to preference)  
2 tbsp sugar (adjust to preference)  
½ cup oil

### Coconut rice:

400g Thai jasmine rice  
200 ml coconut milk  
500 ml water  
1 tsp salt (adjust to preference)  
4 pandan leaves (tie into a knot)  
1 stick lemongrass

### Steps:

1. Add 1 onion, 3 cloves garlic and 10 shallots to food processor
2. Blend into a fine paste and set aside
3. Wash and drain 400g thai jasmine rice, then add to rice cooker
4. Add to rice 200 ml coconut milk, 500 ml water, 1 tsp salt (adjust to preference), 4 pandan leaves (tie into a knot) and 1 stick lemongrass. Start rice cooker
5. Toast and break up 20g belachan in a wok, add ½ cut oil and blended onion mixture
6. Saute until mixture turns slightly translucent, add 150g dried chilli paste, 2 tbsp sugar (adjust to preference) and 1 tsp salt (adjust to preference).
7. Mix well and stir fry on low heat for about 20 minutes. Transfer to bowl and set aside
8. Air-fry 200g of raw peanuts with 1 tbsp of oil for 10 minutes at 200 °C
9. Air-fry 100g of ikan bilis with 1 tbsp of oil for 8 minutes at 200 °C
10. Once coconut rice is cooked, remove pandan leaves and lemongrass, then loosen rice
11. Serve coconut rice with cucumber slices, hard boiled egg, fried ikan bilis, fried peanuts, rending chicken and sambal chilli.

Recipe from: <http://themeatmen.sg/recipe-nasi-lemak-revisit/>

## Rendang Chicken

### Ingredients:

Curry paste  
Kaffir leaves  
Cinnamon stick  
Star anise  
Lemongrass  
Grated coconut  
Meat - chicken boneless and potato  
Skim milk  
Coconut milk

### Method:

1. Heat up low black pot
2. Put in oil
3. Put in cut lemongrass, onion, pandan leaf
4. Put in roasted coconut
5. Add curry paste
6. Add meat - add skim milk and boil for 30 mins
7. Adjust texture and check meat is ready
8. Lastly add coconut milk, salt (not too much - to taste), and sugar (a dash)
9. Add kaffir leaves finely chopped