



Recipe Courtesy of Norlia

Ingredients

- 1 Cup Rice (washed and drained)
- 2 Cups Santan
- 1 Pandan Leaf (tied in a Knot)
- 1/4 Teaspoon Salt
- 10-12 Prawns (shelled and de-vained)
- 1 large onion (sliced)
- 1/4 teaspoon salt
- 1 teaspoon sugar
- 2 Tablespoons Tamarind Juice
- 2 Tablespoons Cooking oil
- 2 Dried Chilis
- 2 Fresh Chilies
- 1 Small Piece Blacan
- 1/2-inch piece Lengkuas
- 1 Candle Nut
- 2 Hard-Boiled Eggs (cut in wedges)
- 2 Tablespoons Ikan Bilis (deep-fried till crisp)
- 2 Piece Yellow Bean Curd (deep-fried & sliced thinly)
- 1/4 Cucumber (sliced thinly) 2 oz Kangkong (scalded)

Preparation

- Wash and clean the rice and put it in a small pot. Add the Santan and the Pandan Leaf and bring to a boil.
- When the rice begins to boil, lower the heat.
- Simmer gently for 10 -15 minutes until all the water has been absorbed and remove from the heat.
- Loosen rice grains with chopsticks. Cover up and allow rice to cook in its own heat for 10-15 minutes.
- While the rice is cooking, prepare the Garnishing and Prawn Sambal.
- For the Sambal, heat oil and fry the onions until slightly brown.
- Add the pounded ingredients and fry until fragrant. Add Prawns and fry for 2 - 3 minutes.
- Add Sugar, Salt and Tamarind Juice. Allow to cook for another 4-5 minutes and serve.
- Serve the rice with the Sambal and other Garnishing.