

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 Lengkuss
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)

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Preparation

- Wash and clean the rice and put it in a small pot. And 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.

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