



## Red Rice & Herb Cake

Every rice-centred cuisine has a version of fried rice to use up leftover cooked rice. In Vietnam it's tomato rice, *cơm đỏ*, which is best made with cooked rice that's been refrigerated overnight. I sometimes take it a step further and turn it into a crisp rice cake that I top with leftover sprigs of Asian herbs.

**Serves 4 as a side dish**



### INGREDIENTS

- 2½ cups cooked jasmine rice (460g/1lb)
- 50g butter (1¾oz)
- 1 clove garlic, crushed
- 2 tablespoons tomato paste (40ml/45g)
- Salt flakes, to taste
- Handful Asian herbs, sliced

### METHOD

1. Put rice into a large bowl and use wet hands to break it up.
2. Melt butter in a wok or frying pan over medium heat.
3. Add garlic and cook for a minute or so, until fragrant.
4. Add rice, increase heat and stir to coat well.
5. Add tomato paste and keep stirring until it's evenly distributed.
6. Taste and add salt. Serve red rice now, or continue to turn it into a crisp red rice cake.
7. Press down to form a flat cake. Reduce heat to low and continue frying for 10-15 minutes, until the base is crisp and well coloured.
8. Loosen the edges of the cake with a spatula, place a plate over the frying pan and invert cake onto the plate.
9. Scatter herbs over the top and serve.