



### INGREDIENTS

- 2½ cups cooked jasmine rice
- 50g butter
- 1 clove garlic, crushed
- 2 tablespoons tomato paste
- Salt flakes, to taste
- Handful Asian herbs, sliced

## Red Rice & Herb Cake

Every rice-centred cuisine has a version of fried rice to use up leftover cooked rice. I created this dish inspired by the Vietnamese tomato rice, *cơm đỏ*, which Mark Jensen introduced me to. It's a great way to not only use up excess steamed rice but also any sprigs of Asian herbs you have on hand, I love it with perilla, Vietnamese mint and Thai basil. Served with some slices of cucumber and lettuce leaves, it goes from being a side dish to a complete meal.

**Serves 4 as a side dish**

### 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. Taste and add salt.
6. 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.
7. Loosen the edges of the cake with a spatula, place a plate over the frying pan and invert cake onto the plate.
8. Scatter herbs over the top and serve.