



Nasi Lemak

Nasi lemak literally means ‘creamy rice’ and this fragrant rice makes a delicious side dish for any curry or stir-fry. My nasi lemak recipe is inspired by one Audra Morrice showed me, and she cautions that, as rice differs from crop to crop and depending on how long it’s been stored, you may need to adjust the amount of liquid slightly with different batches of rice and depending on how tender you like the finished dish to be.

Serves 2 as a side dish



INGREDIENTS

- 140ml coconut milk (5oz/½ cup + 3 teaspoons)
- 1 cup jasmine rice (200g/7oz)
- ⅔ cup water (160ml)
- ½ teaspoon salt flakes, crushed

METHOD

1. Scoop 2 tablespoons (40ml) of thick cream from the top of the coconut milk and set aside.
2. Wash rice in several changes of cold water, until the water runs clear.
3. Drain well and place in a saucepan.
4. Add water, remaining coconut milk and salt, stir well then bring to the boil.
5. Stir again to ensure it isn’t sticking, reduce heat to the lowest possible setting, cover and cook for 12–15 minutes, until the liquid has been absorbed.
6. Stir in reserved coconut cream with a fork, separating and fluffing up the rice.
7. Cover and set aside for 10 minutes.