Nasi Goreng

Indonesian fried rice

Makes 4 servings

Ingredients

6 shallots, sliced

3 cloves garlic, roughly sliced

1 teaspoon shrimp paste (belacan - available in the dried foods section at supermarkets)

1-2 red bird’s eye chillies

3 eggs, lightly beaten

3-4 tablespoons coconut or vegetable oil, plus more for frying eggs

280g raw Thai Jasmine rice, cooked and cooled

1 carrot, thinly julienned

2 Chinese celery, stalks and leaves chopped separately

3 tablespoons kecap manis (Indonesian sweet soy sauce, available at supermarkets)

1 tablespoon soy sauce

1 teaspoon cracked black pepper

3 spring onion, chopped

4 eggs, for frying

sliced cucumbers and tomatoes, for garnish

* Grind shallots, garlic, shrimp paste and chili to a fine paste (add 1-2 tablespoons of water to make grinding easier).
* Heat vegetable oil in a wok. Stir-fry spice paste in the same wok on medium flame for 2 minutes, until brownish and fragrant.
* Push spices onto one side of the wok and pour beaten egg into the wok. Quickly scramble the eggs for a minute. Mix eggs with spices, break them into smaller pieces.
* Add carrots, and celery stalks - stir well for another minute.
* Add cooked rice, kecap manis, soy sauce, and pepper. Stir-fry everything quickly over high heat, for 4-5 minutes. Add spring onion and celery leaves. Mix well.
* Serve warm with condiments such as sliced tomatoes/cucumber, fried eggs, and crackers. Nasi Goreng is also great served with chicken satay and peanut sauce.

**Satay Kai**

**Chicken Satay**

**-serves 5**

900g thighs, cut into 1" wide strips

1.5 teaspoons ground cumin

2 teaspoons curry powder, preferably Thai curry powder (available at Golden Mile supermarket on Beach Road)

1/2 cup condensed milk

1/2 tablespoon white sugar, optional

1 teaspoon salt

2-3 tablespoons coconut oil, for frying

Mix together cumin, curry powder, white sugar, salt and condensed milk. Pour over chicken strips, mix well and refrigerate for 2-3 hours before using. Bring chicken back to room temperature before cooking.

To cook satay, heat a tablespoon of coconut oil in a large non-stick frying pan and cook for 2-3 minutes on each side until slightly charred and cooked through. Scrape the pan after each batch and discard charred bits.

Satay can also be put on skewers and grilled for 4-6 minutes. Brush them with coconut oil and turn occasionally until slightly charred and cooked through.

**Satay sauce**

2 tablespoons Thai Massaman curry paste or red curry paste (available in supermarkets and at Golden Mile)

1 cup coconut cream

2 tablespoons brown sugar or palm sugar

1/4 teaspoon salt

2 cups coconut milk

1 tablespoon lemon/lime juice

1 teaspoon ground cumin

3/4 cup coarsely ground roasted peanuts

In a wok on medium-high flame, fry curry paste and coconut cream until oil separates.

Add palm sugar, salt, coconut milk, and stir gently until it comes to a boil.

Pour in lemon juice, ground cumin and ground peanuts, stir and cook on medium flame for a few minutes until sauce thickens and oil surfaces. Serve hot with grilled satay.

Note: Some brands of coconut cream have stabilizers and therefore won’t split and produce oil, which is still acceptable. If this happens, just cook the cream and curry paste until fragrant, then add coconut milk.

Equipment needed

1 large wok or frying pan, for making fried rice

1 saucepan or wok, for making satay sauce

Large non-stick frying pan, for frying satay

Hand blender with cup or small food processor, for making spice paste for fried rice

Bowl for marinating chicken

Chopping board, knives and spatulas