

Step 1 - Making Coconut Milk Rice

- ☐ Take 1 cup of raw rice and soak it for 20 minutes.
- ☐ Put it in a cooker and add 8 garlic cloves.
- ☐ Add 1 piece of sliced ginger.



Ingredients for Coconut Milk Rice

- Raw Rice ☐ 1 cup
- Garlic ☐ 8 cloves
- Ginger ☐ 1 piece [sliced]
- Onion ☐ 1 medium [sliced]
- Pandan leaves ☐ 4
- Coconut Milk ☐ 2 cups
- Water ☐ 1/2 cup
- Salt ☐ As needed

- ☐ Add one medium sliced onion.



- ☐ Add four pandan leaves.



- ☐ Pour 2 cups of coconut milk.



- ☐ Add little water to make a smooth paste in a mixie.



- ☐ Add 1/2 cup of water.



- ☐ Heat 4 tbsp of oil with medium heat in a vessel.



- ☐ Add salt as per your need.



- ☐ Add 1/4 cup of peanuts.



- ☐ Fry it well and then keep it aside.



- ☐ Cook it for three whistles with medium heat.



- ☐ Coconut milk rice is ready!



- ☐ Add 1/2 tsp of chilly powder.



- ☐ Add required salt.



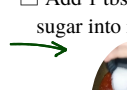
- ☐ Place the prepared sambal.



Ingredients for Sambal

- Dried Red Chilly ☐ 20 pieces
- Onion ☐ 4 medium [roughly chopped]
- Garlic ☐ 8 cloves
- Dried Anchovies ☐ 4 pieces and 1/4 cup
- Ginger ☐ A small piece
- Oil ☐ 4 tbsp
- Peanuts ☐ 1/4 cup
- Chilly Powder ☐ 1/2 tsp
- Salt ☐ As required
- Turmeric Powder ☐ 1/4 tsp
- Tamarind Juice ☐ 3 tbsp
- Sugar ☐ 1 tbsp
- Onion ☐ Half [sliced]

- ☐ Pour 3 tbsp of tamarind juice extract.
- ☐ Add 1 tbsp of sugar into it.



- ☐ Cook for 10-12 minutes until oil separates.



- ☐ Add required salt as per your preference.



- ☐ Add little water to the mixie jar, mix it, and pour into the vessel.



- ☐ Add the ground sambal paste into the same vessel.



- ☐ Fry it well and then keep it aside.



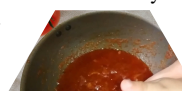
- ☐ Cook it for a minute.



- ☐ Add half sliced onion.



- ☐ Cook it for 5 minutes with simmer. Now, sambal is ready!



- ☐ Add fried anchovies and mix it well.



- ☐ Add the ground sambal paste into the same vessel.



- ☐ Fry it well and then keep it aside.



- ☐ Add 1/4 cup of dried anchovies.



- ☐ Add 1/4 tsp of turmeric powder.



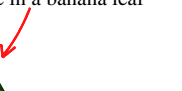
- ☐ Add fried chicken which is optional.



- ☐ Add boiled egg.



- ☐ Serve the nasi lemak rice in a banana leaf



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Step 3 - Serving Nasi Lemak

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