

Coconut Milk Rice in Banana Leaf Recipe

Ingredients: Serves 4

750g rice
1 liter thin coconut milk
2 salam leaves (or bay leaves as a substitute)
½ tablespoon salt
200cc thick coconut milk
banana leaves

Ingredients for Sambal Bajak:

10 red chilies
5 shallots
1 teaspoon dried shrimp paste (belachan)
2 cloves garlic
½ teaspoon salt
1 tablespoon brown sugar
3 candlenuts
5 tablespoons vegetable oil

Method:

Wash and steam rice for 20 minutes until half-cooked. Bring to the boil thin coconut milk with salam leaves and salt. Put the half-cooked rice into another saucepan and add boiling coconut milk. Simmer over low heat, stirring occasionally until the coconut milk is absorbed. Season the thick coconut milk with a little salt. Put 4-5 tablespoons rice on 2 banana leaves and pour 2-3 tablespoons thick coconut milk over it. Wrap the banana leaves around the rice and secure both ends with toothpicks. Steam for about 45 minutes until cooked. Serve with Sambal Bajak. For sambal bajak, grind the red chilies, shallots, dried shrimp paste, garlic, salt, brown sugar and candlenuts. Saute with vegetable oil until fragrant and dry.

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