

Belachan Fried Rice Recipe

(Khao Phat Kapi Recipe)

Ingredients: Serves 4

3 cups cooked rice
1 cup thinly sliced pork
2 tablespoons shrimp paste
1 tablespoon water
1 tablespoon fish sauce (nam pla)
4 shallots, sliced thin
1 tablespoon minced garlic
3 tablespoons fried dried shrimps
2 limes
1 teaspoon sugar
1 cup cooking oil
1 egg
1 coriander plant, coarsely chopped
1 red chili sliced thin
Slice of cucumber and wedges of lime to serve

Ingredients for sweet pork:

½ cup pork, thinly sliced
2 tablespoons palm sugar
1 tablespoon chopped garlic
1 tablespoon fish sauce (nam pla)
2 teaspoons dark soy sauce
2 tablespoons cooking oil
¼ cup water

Method:

Fry the garlic in a wok. Add the pork, and when it is done, mix the water with the shrimp paste and add to the wok. Add the sugar and fish sauce and reduce the heat. Add the rice and stir with the spatula to mix well. When the rice is hot, add the shallots, mix thoroughly, and remove from the wok. Beat the egg. Place 1 tablespoon oil in a wok and heat. When the wok is hot, spread the oil, pour in the egg, and spread it in a thin layer over the wok. When set well, remove from the wok, roll up, and cut into thin slices. Spoon portions of the rice onto plates, add egg, sweet pork and dried shrimps, sprinkle with coriander and chili, and serve with cucumber slices and wedges of lime. For the sweet pork, mix the pork and the garlic. Fry the pork in the cooking oil until the pork is just done. Add the fish sauce, dark soy sauce and sugar, stirring regularly. Add the water. Cover the wok and simmer until the water is dried. Remove from heat and serve.