

## Coconut Milk Rice Northern Style Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

1kg rice, washed and drained  
200ml coconut cream, extracted from 1 grated skinned coconut  
1.3 liter water  
4-cm knob ginger, peeled and sliced  
2 stalks lemon grass, bruised  
1 screwpine (pandan) leaf, knotted  
3 cloves garlic, peeled and sliced  
5 shallots, peeled and sliced  
1 tablespoon fenugreek seeds  
1 tablespoon black peppercorn  
½ teaspoon salt

**Method:**

Place rice, coconut cream, water, ginger, lemon grass, screwpine leaf, garlic, shallots, fenugreek seeds, black pepper and salt in an electric rice cooker. Stir well. Switch on the rice cooker and cook until rice is done. Fluff the rice before serving. This rice may be served with the following accompaniments: boiled or fried egg, fried peanuts (groundnuts), fried dried anchovies or sambal anchovies, prawn sambal, squid sambal and fried water convolvulus (kangkung) or sliced cucumber.

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