

Festive Yellow Rice Recipe

Ingredients:

1 kg long grain rice
4 tablespoons oil
2 large onions, finely sliced
3 cloves garlic, finely chopped
8 cups coconut milk
4 teaspoons salt
2 teaspoons ground turmeric
3 daun salam or 6 curry leaves
2 strips pandan (screw pine) leaves, optional
banana leaves or bamboo leaves, for serving

Garnish:

2 green cucumbers
3 fresh red chilies
3 fresh green chilies
marbled eggs (refer to more Indonesian Recipes)

Method:

If rice needs washing, wash well beforehand and allow to drain at least 1 hour. Heat oil in a large saucepan with a well-fitting lid. Fry onions and garlic until onions are soft and golden, stirring frequently to prevent burning. Add rice and fry for a minute or two, then add coconut milk, salt, turmeric, and leaves for flavoring. Bring to the boil, stirring with a long spoon. As soon as liquid comes to the boil turn heat very low, cover tightly with lid and allow to steam for 20 minutes.

Uncover, quickly stir in with a fork any coconut milk that remains unabsorbed around edge of pan, replace lid and leave on same low heat for a further 3 minutes. Turn off heat, uncover and allow steam to escape and rice to cool slightly. Remove leaves used for flavoring and gently fork rice on to a large platter or a tray lined with well-washed banana leaves or bamboo leaves. Shape into a cone, pressing firmly. Use pieces of greased banana leaf or foil to do this. Surround with all the accompaniment, which should be made beforehand, then garnish.

Garnish:

Shell the marbled eggs and cut each in halves lengthways. Score the skin of the cucumbers with a fork and cut in very thin slices. Make a flower with one of the red chilies, and cut all other chilies into thin diagonal slices. Flip out seeds with point of small knife. To make the chili flower, cut off stem end of chili and slit several times with point of sharp knife from 2.5 cm above the tip to the cut end at the stem. Drop into iced water and the strips will curl. Put this on top of the cone, scatter the sliced chilies around the side of the cone, and put sliced cucumbers and marbled eggs around base of cone.