

Fragrant Rice Recipe

Ingredients:

4½ cups coconut milk
½ teaspoon ground black pepper
1 teaspoon finely grated lemon rind or 1 stalk fresh lemon grass
½ teaspoon ground nutmeg or mace
¼ teaspoon ground cloves
1 daun salam or 3 curry leaves
2½ teaspoons salt
500 g long grain rice

Method:

Put the coconut milk with all the flavorings and spices and salt into a large saucepan with a well-fitting lid, and bring slowly to the boil, uncovered. Stir in the rice and return to the boil, then turn heat very low, cover and steam for 20 minutes. Uncover, fork the rice lightly from around sides of pan, mixing in any coconut milk that has not been absorbed, and replace lid for 5 minutes. Serve hot.

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