

Ghee Rice Rural Folk Style Recipe

(Malaysian Recipe)

Ingredients: Serves 4-6

2 tablespoons ghee (clarified butter)
3 tablespoons coconut or cooking oil
5 cloves
8-cm length cinnamon stick
8 cardamoms
5 star anise
10 shallots, peeled and thinly sliced
4-cm knob ginger, peeled and thinly sliced
3 cloves garlic, peeled and thinly sliced
2 screwpine (pandan) leaves, knotted
1.3 liters water
1kg basmati rice, washed and drained
125ml evaporated milk
175ml tomato sauce
1 teaspoon salt

Method:

Heat ghee and coconut oil in a deep pan over medium heat. Fry cloves, cinnamon stick, cardamoms, star anise, shallots, ginger and garlic together with pandan leaves until fragrant. Add water and bring to the boil. Stir in rice, salt, evaporated milk and tomato sauce. Mix well and season with salt. When the liquid is about to dry up, reduce heat and cook until rice is done. This rice can be garnished with crisp-fried shallots and fried cashew nuts before serving.

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