

Nasi Kerabu Recipe

(Malaysian Recipe)

Ingredients: Serves 8

2-3 Chubb mackerels (ikan kembung), grilled and flaked

1 skinned coconut, grated for kerisik

½ teaspoon salt

1 teaspoon sugar

sufficient cooked rice for 8 persons

Ingredients to be ground:

8 shallots, peeled

2.5-cm knob ginger, peeled

a pinch of ground white pepper

Garnishing:

1 cucumber, shredded

5-6 sprigs polygonum leaves, finely sliced

6 long (snake) beans, finely sliced

2 stalks lemon grass, finely sliced

10 young cashew nut leaves, finely sliced

Ingredients for Coconut Sauce:

10 dried chilies, soaked

8 shallots, peeled

1 liter coconut milk, squeezed from 1 grated coconut with sufficient water added

2 pieces dried sour fruit

2 stalks lemon grass, lightly crushed

1 teaspoon sugar

1 teaspoon salt

Ingredients for Side Dish:

8 small-medium Chubb mackerels (ikan kembung)

1 teaspoon salt

1 teaspoon tamarind pulp, mixed with 2 tablespoons water and strained

Cooking oil

Batter:

1 cup rice flour

125ml water

½ teaspoon ground turmeric

a pinch of salt

Method:

To prepare coconut sauce, combine dried chilies and shallots by grinding or blending (processing) in a blender. Into a pot, put coconut milk, ground chilies and shallots, dried sour fruit slices and lemon grass. Bring to a slow boil. Simmer gently, stirring constantly, for 10 minutes or until oil separates. Add sugar and salt, then transfer to a serving bowl. To prepare the side dish, rub fish with salt and tamarind juice. Leave for 15 minutes. Meanwhile, prepare batter. Combine all ingredients and blend until smooth. Dip seasoned fish into batter and fry in hot oil for 2-3 minutes on each side. When cooked through and light golden, drain fish and transfer to a serving dish. To prepare kerisik, pan-fried the grated coconut without oil until brown and pounded or blended to a fine paste. This can be frozen for as long as two weeks. Into a mixing bowl, put the grilled flaked

fish, ground ingredients and kerisik. Add salt and sugar and mix well. Transfer to a serving dish. Arrange garnishing ingredients attractively on another serving dish. To serve Nasi Kerabu, first put some rice onto individual serving plates, then pile on desired amounts of flaked dish, coconut sauce and garnishing ingredients. Mix well with rice. Serve with Side Dish.

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