

Nasi Kuning Recipe

(Turmeric Glutinous Rice Recipe)

Ingredients: Serves 4

500g glutinous rice, soaked for at least 2 hours, drained
1 tablespoon shredded turmeric or ½ teaspoon powdered turmeric
125cc thick coconut milk
½ tablespoon salt
2 pandanus leaves (screw pine leaves), torn and knotted
1 teaspoon lime juice (to enhance the yellow color of turmeric)

Method:

Steam glutinous rice for 15 minutes until it is half-cooked, then remove to another saucepan. Dissolve shredded turmeric in coconut milk and strain the liquid. Bring to the boil coconut milk with salt and pandanus leaves. Pour the boiled coconut milk onto the glutinous rice and allow to simmer. Stir occasionally until the milk is completely absorbed. Add lime juice, mix well and steam until cooked.

[asian_free_recipes_download]/[asian_free_recipes_download]