

## Nasi Langgi Recipe

(Steamed Rice in Spiced Coconut Milk)

**Ingredients:** Serves 4

500g rice

450cc coconut milk from ½ coconut

3cm galangal

2 stalks lemon grass, smashed (use only the bottom white tender part)

1 teaspoon coriander, roasted

½ teaspoon salt

**Spices (ground):**

2 cloves garlic

6 shallots

1 teaspoon coriander, roasted

**Method:**

Wash rice and steam for 25 minutes until half-cooked. Bring to the boil coconut milk with ground spices, galangal, lemon grass and salt. Add the half-cooked rice to the coconut milk and cook until the milk is completely absorbed. Steam until cooked. Put other dishes on top of the rice or surrounding it. Serve on a plate of banana leaf.

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