

Nasi Minyak Recipe

(Malaysian Recipes)

Ingredients: Serves 4-6

3.5kg Thai rice
4 tablespoons ghee (clarified butter)
8 shallots, peeled and sliced
4 cloves garlic, peeled and sliced
5-cm knob ginger, peeled and shredded
1.875 liters water
1 small can (170g) evaporated milk
1 tablespoon salt
3 stalks Chinese celery, cut into
2.5-cm lengths

Spices:

8 cloves (bunga cengkih)
4 cardamoms (buah pelaga)
2.5-cm stick cinnamon (kayu manis)

Method:

Wash and drain rice, then put into a rice cooker. Heat ghee in a kuali or wok. Lightly brown shallots, garlic and ginger, then add spices and fry for 2 minutes until fragrant. Add water, evaporated milk and salt and bring to the boil. Add Chinese celery and pour mixture into rice cooker. Cook until rice is done. Serve hot with meat and fish curries accompanied with a plain mixed vegetable salad or cucumber pickle.

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