

## **Nasi Ulam Recipe**

**(Nyonya Nasi Ulam - Herb Rice Recipe)**

### **Ingredients:**

450 g (4 cups) cooled cooked rice  
10 g (small piece) salted fish 'tang nau kiam hoo'  
40 g (3 tablespoons) dried shrimps  
2 tablespoons toasted grated coconut (kerisik), only use white part of coconut  
1 tablespoon belachan (dried shrimp paste), toasted  
10 g (1cm) fresh turmeric, peeled and chopped  
½ tablespoon pepper powder  
1 teaspoon sugar, or to taste  
1 teaspoon salt, or to taste

### **Finely sliced ingredients (preferably hair-like thin):**

100 g (10) shallots, peeled  
20 g (1) lemongrass, use only the bottom white inner tender part  
1 ginger flower  
3 stalks laksa leaves (polygonum) (remove stalks)  
3 stalks basil leaves (remove stalks)  
3 stalks mint leaves (remove stalks)  
3-4 cekur leaves  
10 kaduk leaves  
2-3 turmeric leaf (young leaves preferably)  
2-3 kaffir lime leaf (young leaves preferably)

### **Method:**

Place cooked rice in a large mixing bowl and set aside to cool while preparing the rest of the ingredients. Deep-fry the salted fish until golden and crispy. Cool before shredding or chopped finely. Soak the dried prawns in hot water for a few minutes to soften before pounding and toasting in a preheated wok until aromatic and lightly browned. Pound the kerisik and toasted belachan. Add all other remaining ingredients to the cooled rice in the mixing bowl and stir to mix well. Adjust the sugar and salt to taste. Serve cold.