

## Rice Cooked in Coconut Milk with Spices Recipe

### Ingredients:

500 g long grain rice  
4½ cups coconut milk  
2½ teaspoons salt  
1 onion, finely chopped  
2 cloves garlic, chopped  
1 teaspoon ground turmeric  
1 teaspoon ground turmeric  
1 teaspoon ground cumin  
2 teaspoons ground coriander  
½ teaspoon dried shrimp paste (trasi or belachan)  
¼ teaspoon kencur powder  
1 teaspoon finely chopped lemon rind, or 1 stem of lemon grass

### Method:

If rice needs washing, wash and drain well. Put all ingredients except rice into a saucepan with a well-fitting lid, and bring slowly to the boil, uncovered, stirring frequently. Add the rice, stir and bring back to the boil. Turn heat as low as possible, cover pan tightly and steam for 20 minutes. Uncover, fork rice lightly from around sides of pan, mixing in any coconut milk that has not been absorbed, replace lid and steam for 5 minutes longer. Serve hot.

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