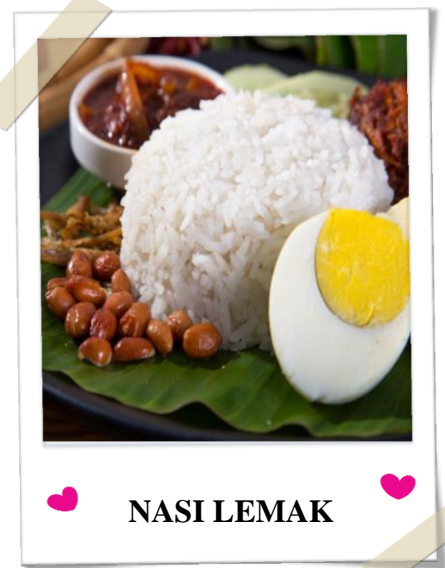


Nasi Lemak

250 g	Rice
150ml	Coconut cream
225 ml	Water
5 g	Salt
2 pcs	Pandan leaves
25 g	Ginger
1 stalks	Lemongrass



Method:

1. Wash rice.
2. Add coconut cream with water.
3. Combine coconut milk, salt, ginger, lemon grass and pandan leaves.
4. Cook rice in rice cooker or steamer.

Nasi Lemak condiments:

Roasted peanuts, deep fried ikan bilis, hard boiled eggs, cucumber

Sambal Bawang

3 nos	Shallots, blended
2 cloves	Garlic, blended
1 tbsp	Ikan bilis, grinded into powder form
6 tbsp	Chili paste
10 gm	Belacan, roasted and chopped into small pieces (shrimp paste)
to taste	Tamarind juice (add some water to tamarind pulp, discard seeds)
to taste	Salt and sugar
2 nos	Red onions, sliced
	Cooking oil

Method:

1. Heat oil and sauté blended shallots and garlic until oil rises.
2. Add in ikan bilis, chili paste and belacan and continue stirring.
3. Pour in tamarind juice and season to taste with salt and sugar.
4. Lastly, add in sliced onions and stir until onions are soft.