

Nasi Kahwin (Nasi Minyak)

Ingredients A: -

3 cups	Basmati rice (washed)
2 1/4 cups	Water
3/4 cup	Evaporated milk
1/4 cup	Sultanas
3 pcs	Screw pine leaves
2 stalks	Lemongrass
1 thumb size	Young ginger
6	Shallots (thinly sliced)
2 cloves	Garlic (finely chopped)
2 tbsp	Ghee
1 1/2 tbsp	Vegetable oil
1 tsp	Salt
Pinch of yellow food coloring	

Ingredients B: -

2 pcs	Cinnamon
3 pcs	Star anise
5 pcs	Cloves
3 pcs	Cardamom

Method :-

1. Heat ghee and vegetable oil. Sauté ingredients then add in onion, garlic and fry till fragrant. Add in lemongrass, screw pine leaves and sultanas. Toss in rice and fry for 2 minutes. Add in water, evaporated milk and salt.
2. Then place on a tray and steam for 15 minutes. Remove and drop the food coloring with tooth pick. Then continue to steam for 5-10 minutes or more.
3. Once ready, loosen the rice.

