



## **NASI TOMATO**

### ***Ingredients:-***

Basmati Rice	300g
Tomato Puree	3 tbsp
Tomato sauce	2 tbsp
Evaporated Milk	7 tbsp
Cooking Oil	4 tbsp
Water	300ml
Chicken Stock Powder	To taste
Salt	To taste

### ***Blended Ingredients:-***

Shallots	87g
Garlic	36g
Star Anis	2
Cardamom	5

### ***Method:-***

1. Heat up cooking oil and sauté the blended ingredients until fragrant.
2. Add in tomato puree, tomato sauce and evaporated milk.
3. Next, add in water and boil.
4. Add in drained rice, and stir until well combined.
5. Season with salt. Allow the rice to cook for 20 minutes until rice is well cooked.



# **FOTILE**