

Nasi Lemak



Ingredients

1 x 400ml tin full-fat coconut milk
250g basmati rice
4 large eggs, at room temperature
1 tbsp sesame oil
60g unsalted peanuts
50g drained anchovies
½ cucumber, ribboned

For the sambal

30g peeled shallot
2 garlic cloves
5 red chilies
1 bird's-eye chili
20g macadamia nuts
2 tsp Thai fish sauce
1 tsp light brown sugar
4 tbsp vegetable oil

Method

To make the sambal, roughly chop the shallot, garlic and chilies and put in a food processor with the nuts, fish sauce and sugar then blitz to a paste. Heat the oil in a frying pan; gently fry the paste for 6-8 minutes, stirring regularly, until it deepens in colour. Set aside. Put the coconut milk in a saucepan and fill the tin with the same volume of water. Add to the pan and bring to the boil. Add the rice and simmer for 10-12 minutes or until cooked. Drain and leave to steam dry.

Meanwhile, lower the eggs into a pan of simmering water and cook for 6 minutes for soft-boiled yolks. Remove from the heat and plunge the eggs into a bowl of cold water. Heat the sesame oil in a small frying pan and fry the peanuts for 1-2 minutes, or until golden. Use a slotted spoon to transfer them to a dish lined with kitchen paper and then add the anchovies to the pan. Fry for 2-3 minutes, or until crisp. Add to the bowl of peanuts.

To plate up, peel and halve the eggs. Put a quarter of the rice in a small deep bowl and level the top, then up-end on to a serving plate. Repeat with the remaining rice. Divide the cucumber ribbons, halved eggs, peanuts and anchovies between the plates and serve with the spicy sambal.

This is typically a Malaysian dish but it can be used in many different Asian restaurants however this does have a small kick .