

**INGREDIENTS**

Time Required : 1 1/2 hour

Level of Difficulty : Medium

Serve 4 - 5 adults

Anchovies	:	1 US cup
Banana Leaves (optional)	:	4 - 5
Cooking Oil	:	As required
Cucumber	:	1
Eggs	:	3 - 4
Chicken wings	:	8 pieces

***Marinate Ingredients***

Garlic	:	5 cloves
Ginger	:	2 cm
Lemongrass	:	2 stalks
Salt	:	1 teaspoon
Shallot	:	3
Turmeric Powder	:	1 tablespoon
Yellow Onion	:	1/3 of a whole yellow onion

***Batter Ingredients***

Corn Flour	:	1 1/2 US cups
Bicarbonate of soda	:	2 teaspoons
Water	:	1/3 US cup
Peanuts	:	1 US cup
Sambal	:	

***Base Ingredients (Part 1)***

Beefsteak tomato	:	1
Dried Chilli	:	2/3 US cups
Dried Shrimp	:	1/3 US cup
Garlic	:	1 whole bulb
Ginger	:	0.5 cm
Lime	:	1
Shallots	:	8
Sugar	:	1/3 US cup
Yellow Onion	:	1/2 of a whole yellow onion
White distilled vinegar	:	5 tablespoon

***Other Ingredients (Part 2)***

Belacan (shrimp paste)	:	2 teaspoon (optional)
Oil	:	2 tablespoon
Purified Water	:	1/3 US cup

Sugar	:	1 teaspoon
Yellow onion	:	1/4 of a whole yellow onion
White distilled vinegar	:	3 teaspoon

### **Steamed Rice**

Coconut milk	:	1 1/4 US cups (295ml)
Ginger	:	4 slices
Lemongrass	:	1 stalk
Salt	:	1 1/2 teaspoons
Pandan Leaves	:	2
Purified Water	:	1 1/4 US cup (295ml)
Uncooked White Rice	:	2 US cups
(short, medium or long grain)		

## **METHOD OF PREPARATION**

*Follow the following sequence to prepare Nasi Lemak:*

1. **To marinate chicken wings:** Place Marinate Ingredients in a food processor and process for at least 2 minutes until well-blended. Transfer to a clean bowl with chicken wings. Use your hand to thoroughly coat the chicken wings with the marinate ingredients. Wear a glove since it is difficult to wash off the color of the turmeric powder from your hands. Once the chicken wings are well-coated with the marinate ingredients, let it sit for at least half an hour before frying.
2. **Steamed Rice:** Place white rice in a rice cooker. Wash and drain the water. Place coconut milk, purified water, ginger, lemongrass and pandan leaves (tie in a knot) into the rice cooker. Gently mix well and cook the rice. Once cooked, discard the ginger, lemongrass and pandan leaves. Use a spatula to gently mix the rice.
3. **Sambal:** Place all the base ingredients into a food processor and process until well-blended. Transfer to a pan and cook on medium heat until the water has evaporated. Stir consistently to ensure that it does not get burnt. It takes around 10 - 15 minutes for the mixture to dry up. Transfer to a clean plate. Heat a clean pan and add in oil. Once oil is hot, add in sliced onion and cook until soft and tender. Add in the rest of Part 2 ingredients and saute till well-combined, about 3 minutes.
4. **Anchovies:** In a small pot, add in cooking oil roughly about 1/3 full. Heat the cooking oil on medium heat. Once the cooking oil reaches 160°C (or hot enough), put in anchovies and fry until golden brown. Dish up and place on a strainer to drain the oil. Once cooled, sprinkle with salt.
5. **Peanuts:** Re-use the oil from Step 4. Bring the oil to heating point on medium heat. Once oil reaches 160°C (or hot enough), put in peanuts and fry until crunchy, about 2 minutes. It will change to a slightly darker brownish color. Dish up, place on a strainer to drain the oil. Once cooled, sprinkle with salt.
6. **Eggs:** In a small pot, add water until half full. Bring to a boil on medium heat. Once the water bubbles, place in

eggs and 1/2 teaspoon of baking soda. Cook for 12 minutes and then place the eggs into a bowl of cold water immediately and let it sit for 5 minutes. Peel the skin of the eggs and cut in half.

7. **Cucumber:** Wash and use a peeler to peel the skin of the cucumber. Then use a knife to slice the cucumber into 0.3cm thick.
8. **Banana Leaves:** Wash the banana leaves with water and pat dry with paper towel. Set aside.
9. **To deep fry chicken wings:** In a medium pot, add in cooking oil until half full. Heat the oil on high heat. Meanwhile, mix the batter ingredients together. Once the oil reaches 180°C (or hot enough), turn to medium heat, coat the chicken wings with the batter and put the chicken wings into the cooking oil. Fry until the chicken wings is golden brown and no blood oozes out when pricked with a tester. It will take about 5 - 8 minutes. Dish up and place on a wire rack / strainer to drain the oil.
10. **Assemble & Serve:** Prepare dinner plates / banana leaves. Use a small bowl to measure the steamed rice and use the spatula to gently press the rice so that it takes the shape of the bowl. Then invert the rice onto the middle of the dinner plate / banana leaf. Use a spoon to place and arrange anchovies, peanuts, sambal, hard boiled eggs, slices of cucumber and chicken wings on top half of the plate / banana leaf. Take a good picture and serve immediately.