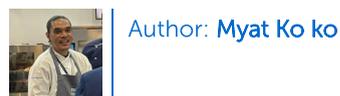


Nasi Lemak (coconut rice)

Cuisine: **South-East Asian**

Food category: **Side dishes**



Author: [Myat Ko ko](#)

Program steps

Preheating: 100 °C

1 Steaming Termination by time 00:30 hh:mm 99 °C 50 %

Ingredients - number of portions - 10

Name	Value	Unit
White rice	700	g
Pandan leaf	30	g
Coconut milk	250	ml
Water	250	ml
Ginger	20	g
Salt	10	g
Oil	40	ml

Nutrition and allergens

Allergens:
Minerals: Sodium: 38758 mg
Vitamins:

Nutritional value of one portion	Value
Energy	93.5 kJ
Carbohydrate	20.3 g
Fat	0.2 g
Protein	2 g
Water	12.5 g

Directions

Wash the rice and mix all ingredients evenly in the stainless steel container.

When preheating is done place the container and steam for 30 minutes.

Once cooked serve with fried anchovies, fried peanut, boil egg or omelette, sambal chicken and fresh slice cucumber.

Recommended accessories



GN container Stainless steel full