

Nasi Lemak (coconut rice)

Cuisine: South-East Asian

Food category: Side dishes



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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

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