



Nasi Goreng



DIFFICULTY: EASY



COOKING TIME: 30 MINS



SERVES: 4

Ingredients

1 ½ cups long grain rice
2 cups water
2tbsp peanut oil
300g rump steak, thinly sliced
1 red onion, chopped
2 cloves garlic, chopped
1 long red chilli, seeded and chopped
¼ cup kecap manis
2 tbsps soy sauce
1 tspn sambal oelek
1 tspn tamarind paste
½ cup sliced green shallots
150g bean sprouts
2 tsps peanut oil, extra
4 eggs
1 Lebanese cucumber, sliced
2 roma tomatoes cut into wedges

Method

Place the rice into a strainer and rinse well under cold running water. Allow to drain, then transfer the rice to the solid stainless steel tray and add the water. Put the tray into the oven and select Full Steam 100°c and steam for 20 minutes.

Spoon the rice onto a tray and use a fork to separate the grains. Allow to cool completely

Heat a large pan or wok over a high heat, Induction level 8. Add half the oil and fry the meat until seared and just cooked. Remove from the pan and keep warm.

Heat remaining oil and add onion, garlic, chilli and fry for 2 to 3 minutes. Add the rice and continue cooking, stirring constantly until rice is beginning to heat through.

Combine the kecap manis, soy sauce, sambal oelek and tamarind paste and stir into the rice, mix well and reduce heat to low, Induction level 3. Stir in shallots, beansprouts and cooked meat and keep warm.

Heat a frying pan over a medium high heat, Induction level 7. Add the extra peanut oil and then fry the eggs until the whites are just set and the yolks are runny.

Spoon the rice into serving bowls and place a fried egg on each serving. Garnish with cucumber slices & tomato wedges.

Notes
