

Nasi Goreng

Recipe supplied by Henny Alianto Kadarwsman

ingredients

- 2 brown onions
- 2 clove garlic
- 4 pieces of candle nut
- 1 tbl Sweet Soya Sauce
- 4 tbl vegetable oil plus additional oil for cooking fried egg
- 2 eggs
- 2 bowls of cooked rice
- Pepper
- Pinch of salt (to taste)
- Pinch of sugar (to taste)
- 1 tsp fried onion
- 2 tomatoes
- 1 Lebanese cucumber

directions

- Combine garlic, 8 slices of onion and candle nuts in mini blender or finely chop by hand.
- Heat up frying pan then add oil.
- Add chopped garlic, onion and candlenuts to oil and stir until golden brown.
- Add steamed rice and stir until golden brown (5 minutes).
- Add 1 tablespoon soya sauce, pinch each of salt, pepper and sugar to taste.
- Heat a frying pan to 80 degrees Celsius, break 2 eggs on frying pan, add a pinch of salt.
- Turn around until cooked.
- Serve on two plates add fried egg, 2 slices of tomato, 2 slices of cucumber and a pinch of fried onion.

Note re cooked rice

Rice is best cooked in the morning if using it later that day.

- Wash the rice with tap water, rinse.
- Place rice in rice cooker, add water about 2,0 cm on top of rice.
- Switch "ON"
- Rice will be cooked automatically.