



## 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)

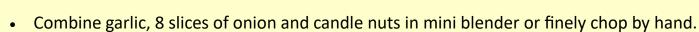
Pinch of sugar (to taste)

1 tsp fried onion

2 tomatoes

1 Lebanese cucumber





- 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.



