



Indonesian Yellow rice (Nasi Kuning) with meatballs (Rempah)



This is an Indonesian celebration dish. The Anderson family would eat this on Twelfth Night in Singapore, usually with meatballs, eggs, caramelised onions and prawns. The rice is very rich, as are the meatballs, which can also be served as a canape, hot or cold. **serves 6-8**

For the rice:

- 450g basmati rice
 - 200g packet of creamed coconut, mixed with 600ml hot water, or 2 cans coconut milk
 - 1 stalk lemongrass, kept whole but hammered to release the flavour
 - 1 heaped tsp salt
 - 1 tsp turmeric
 - 2-3 curry leaves (optional)
 - 2 strips pandan leaf (optional)
1. Rinse the rice very thoroughly in 3 changes of cold water to remove the excess starch.
 2. Gently heat the coconut liquid in a large pan before adding all the other ingredients and bringing to a rapid boil.



3. Turn to a very low simmer and cook for about 15 minutes, tightly lidded, until the rice is cooked. Remove the lid and keep warm, covered with a cloth, until ready to serve.

For the meatballs:

- 500g minced beef
 - 225g desiccated coconut, placed in a bowl with 4 tbsp boiling water sprinkled over the top (this helps to rehydrate the coconut without making it soggy).
 - 1 medium onion and 2 cloves garlic, grated, or blitzed in a food processor
 - 1 tsp salt
 - 2 eggs, beaten
 - 1 tsp soft brown sugar
 - 1 heaped tbsp garam masala or other spice blend, or just a mixture of cumin and coriander
1. Mix all the ingredients into bite-sized balls - you should have 30-35. Chill until ready to cook.
 2. Heat the oil in a pan and fry them gently until brown on all sides and cooked through.

To serve:

- Cut half a cucumber into thin slices
 - Quickly cook 200g prawns in the same pan as the meatballs
 - Quarter several hard-boiled eggs
 - Thinly slice some fresh chillies
 - Cook a finely chopped onion until quite burnt, or caramelised
 - soy sauce and chilli sauce (sweet &/or hot)
- Set everything out for diners to help themselves.