

Nasi Kuning (Coconut milk and turmeric) |

Recipe for 4 servings

Description

A traditional rice preparation for special events. Sure to please and great with all kinds of dishes.

Ingredients

Nasi Kuning

- 0.50 Stick(s) Lemongrass
- 2 Unit(s) Kefir lime leaves
- 1 Tsp Curcuma
- 300 Ml Jasmine rice
- 300 Ml Coconut milk
- 200 Ml Chicken stock

Preparation

- Preparation time **30 mins**

Nasi Kuning

Start by infusing the coconut milk, chicken broth, lemongrass, kefir lime leaves and turmeric for 40 minutes. Strain to remove the solids and set aside.

Combine the rice and infused liquid and bring to a simmer. Once the rice reaches the surface of the liquid, remove from the heat and cover with plastic or saran wrap. Let rest for 5 minutes and then gently mix to fluff it up.

Bon appétit!