



ULAM RICE / NASI ULAM

Time: 45 minutes | Portion: for 4 people

Ingredients

2 cups cooked Thai Red rice
 3 four-angled beans
 2.5cm young ginger, finely sliced
 2 stalks lemongrass
 1 torch ginger, finely sliced
 20g daun pegaga
 2 long snake eye beans, sliced thinly
 10g ulam raja
 5g daun kesum
 1 large onion, finely sliced
 1 small turmeric leaf, chiffonade
 ½ cup fried coconut, lightly browned
 3 pieces kaffir lime leaves, chiffonade
 2 tbsp lime juice
 Salt and pepper, to taste

Method

1. Slice ingredients finely and mix together.
2. Add to cooked Thai Red rice and stir well.

SAMBAL

Ingredients:

200g dried shrimps, soaked until soft
 2 tbsp black pepper
 2 large onions, peeled and cut into wedges
 1 clove garlic, peeled and chopped
 10cm ginger, peeled and chopped

Method:

Grind all ingredients together into a fine paste.

Additional info:

Jasmine Nutri Rice Thai Red

This unique rice variety contains red pigment, which is said to be rich in antioxidants. It's also believed to help improve the quality of our blood, in addition to being packed with vitamins and minerals.

Recipe by www.butterkicap.com in collaboration with www.herworld.com.my

Bahan-bahan

2 cawan beras merah Thai
 3 batang kacang botor
 1 inci halia muda, dihiris halus
 2 batang serai
 1 kuntum bunga kantan dihiris halus
 20g daun pegaga
 10g daun kesum
 2 kacang panjang, dipotong pendek-pendek
 10g ulam raja
 1 biji bawang besar, dihiris halus
 1 helai daun kunyit, dimayang
 ½ cawan kerisik
 3 helai daun purut, dimayang
 2 sudu besar jus limau
 Garam dan lada secukup rasa

Cara-cara

1. Potong bahan-bahan halus-halus dan campurkan bersama.
2. Masukkan nasi Thai Red dan gaul sebati.

SAMBAL

Bahan-bahan:

200g udang kering, rendam sehingga lembut
 2 sudu besar lada hitam
 2 biji bawang besar, dibuang kulit dan dibelah empat
 1 ulas bawang putih, dibuang kulit dan dipotong
 10cm halia, dibuang kulit dan dipotong

Cara-cara:

Kisar bahan-bahan sehingga menjadi pes halus.