

NASI GORENG 'VILLAGE FRIED RICE'

This is a simple Indonesian fried rice using leftover vegetables and pre-cooked rice. It's the perfect balance of flavours and textures. Spicy rice, soft egg fried rice, sweet and salty prawns and lots of fresh and crunchy vegetables, all topped off with a crispy fried egg.

Prep time 20 minutes | Cook time 10 minutes | Serves 4

INGREDIENTS

5 Clarence Court Burford Browns

2 tablespoons vegetable oil

1 onion, peeled and diced

2 teaspoons garlic paste

200g raw, peeled, chopped prawns (king or tiger prawns)

2 teaspoons chilli paste (sambal)

¼ teaspoon turmeric powder

250g pre-cooked and cooled long grain or basmati rice

1 tablespoon Kecap manis (sweet soy sauce)

1 tablespoon salted soya sauce

4 trimmed and chopped spring onions, keeping the white and green parts seperate

100g fresh or frozen peas

1/2 chopped bell pepper

1/2 tablespoon fish sauce

1 fresh chilli, sliced

50g roasted peanuts, crushed

Serve with crunchy pickles (like carrots and cucumber) and prawn crackers.

METHOD

Crack one of the eggs into a bowl and whisk with a fork, then place to one side. Place a wok or large frying pan on a medium heat. Add 1 tablespoon vegetable oil, diced onion and stir fry for 2 minutes. Add the garlic paste and stir fry for a further 30 seconds then add the prawns, chilli paste and turmeric. Stir fry for a further minute then add rice and continue to cook for a minute or 2 before adding the whisked eggs. Continue to stir fry, add the sweet and salty soya sauce, white spring onion, peas, bell pepper and fish sauce. Stir fry for a further 2 minutes then divide between serving bowls.

Place the pan back on the heat and add the remaining tablespoon of vegetable oil and crack in the remaining eggs. Fry to your liking and place on top of your Nasi Goreng.

Scatter over the sliced chilli, crushed peanuts and serve with pickles and prawn crackers.







