

Nasigoreng

Indonesian spicy rice dish

Servings: 6

Required

wok/watjang and rice steamer/cooker

Ingredients

1/2 lb pork, beef or chicken

1/3 lb shrimps (raw)

1 lbs jasmin rice or 2 ¼ cup

salt

vegetable oil

1/3 lbs frozen green beans

3 cloves of garlic

1 small onion

3 green onions

1 can of tomato sauce

kecep manis

sambal bumbu nasi goreng (for frying)

sambal terasi (as a side dish)

mix of peanut and coconut shavings

½ cucumber chopped and ½ carrot chopped and make a sugar/vinegar solution.

croepoek (welled shrimp cracker)

3 eggs

milk

butter

For the desert: 1 ½ bananas, honey, lemon(little bit) and shredded coconut

Ice cream

Preperations

1. Boil/steam the jasmin rice with salt in steam cooker, and let it cool down, and loose the rice by hand (with plastic gloves).
2. While the rice cooling mix it with tomato sauce, kecap manis and 1 table spoon of sambal bumbu nasi goring, the night before you eat the nasi goring.
3. Cut onions and garlic
4. Chop the meat
5. Cut the green onions
6. Defrost the beans
7. Clean and cut the shrimps

Frying

1. Fry the onions and garlic in vegetable oil in the wok
2. Add sambal bumbu nasi goreng as you want to have it spiced.
3. Add the meat and the shrimps, fry together
4. Add the cold rice and mix it well with the meat/onion/garlic/ and maybe the sambal if you want to nasi goreng to be more spicy
5. Add kecep manis until it has a nice light brown color (not to much, not too wet)
6. Stir constantly
7. Fry the green beans, green onions, some garlic and onions in a separate pan, and add it to the wok

Side dishes and serving

1. Mix the eggs with milk to prepare an omelet. Cut the omelet in strips to decorate the dishes. Or scramble eggs. Or fry eggs
2. Fry the bananas in vegetable oil to decorate the dishes as well.
3. Serve the nasigoreng together with kroepoek (if not ready made, fry them first in vegetable oil), additional sambal terasi, kecep, cucumber and carrots in vinegar/sugar solution and coconut/peanut mix (seroendeng).

Desert

Instead of the bananas as side dish, you can use the bananas as desert. Cut the bananas in half (in length), sprinkle them with a mix of lemon juice and honey, and cover it with shredded coconut, and heat it in the oven (350 F) for 20 minutes. And serve with ice cream.