

## Serving The Best “Citarasa Kampung” During Ramadhan

**RECIPE 2:** Nasi Kerabu served cold

PORTION SIZE : 10 PAX



### RECIPE:

QTY	NO. OR WT. UNIT	INGREDIENTS
120	Gm	Rice
180	Gm	Water
5	Gm	Ginger Flower
4	Gm	Selon Leaves
3	Gm	Sweet Basil Leaves
15	Gm	Four Angle Bean
10	Gm	Long Bean
5	Gm	Baked Grated Coconut
4	Gm	Grated Baked Salted Fish
		Salt as per taste
4	Gm	Pepper
1		Hardboiled salted egg

### PREPARATION:

<ul style="list-style-type: none"> <li>Wash rice and then strain it.</li> </ul>
<ul style="list-style-type: none"> <li>Soak rice in water for half an hour. Later, steam the rice until it is cooked, then allow it to cool down.</li> </ul>
<ul style="list-style-type: none"> <li>Slice ginger flower, long bean and four-angle bean and finely chop selon leaves and sweet basil leaves.</li> </ul>
<ul style="list-style-type: none"> <li>In a mixing bowl, mix all ingredients together with the steamed rice.</li> </ul>
<ul style="list-style-type: none"> <li>Serve cold with hardboiled salted egg.</li> </ul>