

Nasi Goreng

Ingredients

3 cups rice
1/3 cup kecap manis
1 tablespoon dark soy sauce
2 tablespoons sweet chilli sauce
1/3 cup olive oil
6 eggs
2 leeks
5 cloves garlic
3 carrots
½ cabbage

Method

Cook the rice using the absorption method until just tender. Transfer to a tray and fluff rice with a fork. Cover with a clean tea towel and refrigerate.

Combine sauces in a small bowl: kecap manis, soy and sweet chilli. Peel and finely slice carrot. Peel and finely slice leeks. Wash and finely shred cabbage (using the roll up method).

Beat each egg separately (one at a time). Heat wok over high heat and add 1 teaspoon of oil. Swirl to coat, then pour in a beaten egg. Swirl to form a thin omelette. Cook for 30 seconds or until set. Slide onto a board. Cook each egg this way. When cool roll up eggs and slice. Divide into two bowls – one bowl is reserved for garnish.

Gather all ingredients (including rice from the fridge). These will be divided into two woks.

Heat remaining oil in two woks over high heat.

Add leek, garlic and carrot. Stir fry for 1 minute or until aromatic. Add rice, sauces and cabbage. Stir fry for 3-4 minutes until rice is heated through. Turn off heat and toss through the omelette (not the from the garnish bowl).

Spoon into serving plates and top with omelette reserved for garnish.