



Ingredients (serves 6)

- 1/4 cup grapeseed oil
- 350g basmati Rice
- 3 large shallots
- 3 rashers bacon
- 3 eggs
- 250gms frozen peas
- 1 handful of fried shallots
- 1/2 Dolcecos lettuce shredded finely
- 2 tablespoons ketjap manis
- Salt & fried shallots to season

Nasi Goreng

Method

Steam rice until cooked. When cooked, lay out onto a tray lined with baking paper and allow to dry out for at least an hour. Prepare other ingredients for rice. Chop shallots finely, cut bacon into thin strips & allow frozen peas to thaw out in a bowl.

Place grapeseed oil into a medium sized wok and allow to heat through on high heat. Add shallots and bacon and toss quickly to combine and cook through. When the shallots have become transparent throw in peas and combine. Place all ingredients to one side of the wok and reduce heat slightly. Crack eggs into side of wok closest to you and stir allow eggs to sit for a minute or two before using a wooden spoon to toss around. The egg will begin to cook. As the eggs begin to cook through, use the wooden spoon to cut through them to create scrambled eggs.

When most of the eggs have cooked through, toss ingredients left to one side through, keeping heat at medium. At this point season to taste & add kecap manis. For intense flavour you can also add some soy sauce or just more of the kecap manis.

To finish, turn off heat and sprinkle rice with fried shallots and shredded Dolcecos lettuce. Serve.