

Nasi goreng

Serve with babi pangang, tjaptjoi or satay with satay sauce

Serves 2

- approx. 350 g cooked and cooled long-grain rice (uncooked: 175 g)
- 2 tbsp peanut or sunflower oil
- 2 cloves of garlic, finely chopped
- a 2 cm piece of ginger, peeled and chopped
- ½–1 red chilli, seeds and membranes removed, cut into (half) rings
- 2 eggs + 2 for fried eggs
- 2 tbsp Shaoxing rice wine
- 2 tbsp light soy sauce
- 75 g leek, cut into thin rings, washed and drained
- a small amount of celery, chopped, stalks and leaves separated
- 75 g (vegetarian) ham cubes
- 75 g bean sprouts
- a dash of sesame oil

Cook the rice a day in advance. A rice cooker is highly recommended; use 1.5 cups of water to 1 cup of rice (260 ml water to 175 g rice). Leave the rice to stand for a further 5–10 minutes after the rice cooker has switched off. A pressure cooker can also be used but use less water: a 1:1 ratio. If you're cooking rice in a normal saucepan, it's usually best to follow the cooking instructions on the packet.

Leave the rice to cool on a large tray or plate. Gently separate the grains.
Store the cooled rice in a large container with a lid in the fridge.

Heat the oil in a wok or frying pan, then fry the garlic, ginger and red chilli over a high heat. Beat the eggs in a small bowl with a fork or chopsticks and pour into the wok. Stir the egg with a wok spatula. Add the rice whilst the egg is still runny and keep stirring well. Turn the heat down slightly. Make a well in the centre, pour in the rice wine and soy sauce, then stir the rice through again. Add the leek, celery stalks and diced ham (I prefer to fry vegetarian ham cubes separately beforehand), stir everything through again and heat thoroughly. Finally, stir in the bean sprouts, season with salt and pepper and drizzle a little sesame oil over the top.

Fry 2 fried eggs (or more) in a frying pan. Spoon a portion of fried rice onto a plate, place the fried egg on top and sprinkle with some celery leaves.

For a vegan version: instead of eggs, use 150 grams of silken tofu, cut into pieces and added to the wok. Instead of a fried egg, you can use fried onions as a garnish.

MIX, STIR & SMILE