

# Ingredients

- 2 cups basmati rice, or other long-grain rice
- 1 pandan leaf
- 1 stalk lemongrass, white portion only
- 1/2 leaf makrut lime leaf, optional
- 1 (13.5-ounce can) coconut milk
- Sambal, hard-boiled egg halves, sliced cucumber, crispy fried anchovies, peanuts, for garnish

Sambal:

- 3 garlic clove(s)
- 3 fresh chillies (red)
- 15 chilli peppers (dried)
- 20g dried anchovies
- 100ml oil
- 1 shallot(s)
- 125ml water
- 1 tbsp coconut milk
- 1 tsp tamarind paste

# Instructions

1. Gather the ingredients.
2. Rinse the rice and drain.
3. Tie the pandan leaf into a knot.
4. Lightly pound the lemongrass stalk.
5. Drop the pandan leaf, lemongrass, and makrut lime leaf (if using) into the pot (alternatively you can use a rice cooker).
6. Pour in the rice followed by the coconut milk, bring to a boil, cover with a lid and cook for 20 minutes.
7. Halfway through cooking, remove the lid and stir the rice briefly with a fork. Continue cooking until done.
8. Prepare the Sambal:
  - a. Optionally, remove seeds and membranes of chillies to reduce the spiciness. Soak the dried chilli to ease seeds and membranes removal process.
  - b. Blend garlic, fresh/dried chillies and half of the anchovies.
  - c. Sauté the remaining anchovies until crispy over medium heat.
  - d. Remove them from pan.
  - e. Add the blended ingredients and stir-fry until it changes to a darker shade of red.
9. To serve, place a mound of coconut rice at the center of a plate. Top with a heaping tablespoon of sambal. Arrange the garnishes around the rice and serve.