

# Indonesia

## Nasi Liwet (Coconut Rice)

*Nasi liwet* is a traditional meal from Central Java of aromatic rice cooked in coconut milk. The rice is fragrant and tasty enough to be eaten alone, but you can serve it with sides such as a fried egg, tahu (tofu) and tempe goreng (fried tempeh).

This is Australian volunteer Serly's quick and easy version that uses a rice cooker. Serly prefers her *nasi liwet* with anchovies, lalapan (fresh vegetable salad) and sambal (spicy chilli sauce).

### Ingredients

- 2 cups jasmine rice
- 2 ½ cups water
- 2 tbsp chicken stock powder
- 2 tbsp coconut cream, optional
- 1 tbsp oil
- 3 cloves garlic, roughly chopped
- 8 cloves shallot, roughly chopped
- 1-2 red chillies, seeds removed and sliced
- 1 stalk lemongrass, pounded
- 3 bay leaves
- 8 lime leaves
- Salt and pepper to taste

### Method

Wash rice until water runs clear. Place rice in a rice cooker and add enough water to reach the two and a half cup mark (should be around two and a half cups of water).

Add bay and lime leaves and lemongrass stalk to the rice cooker, but do not turn the rice cooker on at this stage.

Heat oil in a pan. Add garlic and shallots and fry for one to two minutes. Add chillies and fry until fragrant.

Place garlic mixture and remaining ingredients into the rice cooker and mix well. Set the rice cooker to cook.

Once the rice finishes cooking, open the rice cooker and mix the rice. Close and set to warm for 15 to 20 minutes.

Serve with salt and pepper.



Rumiyatun, a rice farmer from Nglanggeran village in Gunung Kidul, Jogjakarta.  
Photo: Harjono Djoyobisono, 2019.