

ROYAL UMBRELLA
FRAGRANT RICE
皇族安培哪香米

THE GIFT OF SHARING
皇族献礼满心意

RICE PREPARATION



蓝米椰浆饭 Royal Blue Lemak Rice

Ingredients:

4 cups Royal Umbrella Thai Hom Mali Rice
3 tablespoon of Golden Circle Sunflower Oil
1.5 cup thick coconut milk
2.5 cups hot blue pea flower stock (from 1.5 tablespoons blue pea flowers)
6 pieces pandan leaves (knotted)

Rice Seasonings:

1 teaspoon salt
1.5 teaspoons sugar

Accompaniments:

Cooked rendang chicken,
fried anchovies, peanuts, hard boiled eggs,
cucumber slices and nasi lemak chilli

Cooking Directions:

1. Blue Pea Flower stock:
Soak dried blue pea flowers in 3 cups of hot water and steep for 30 minutes. Strain and set stock aside.
2. Wash and drain 4 cups of Royal Umbrella Thai Hom Mali Rice in the rice cooker bowl. Add in the rice seasonings, coconut milk, hot blue pea flower stock (reheat) and pandan leaves. Mix well.
3. Let the mixture soak for 10 minutes and add in the Golden Circle Sunflower Oil. Turn on the rice cooker and wait for it to cook automatically.
4. When cooked after 5 minutes, open the lid and fluff the rice.

Serve the blue pea flower rice on a serving platter and plate the rice with rendang chicken, fried anchovies, hardboiled egg, cucumber slices, nasi lemak chilli.

Recipe by Chef Lisa Leong



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RENDANG PREPARATION



蓝米椰浆饭

Rendang Chicken Special

Ingredients:

1.2kg of chicken thigh meat, cut into large chunks
200 ml coconut cream
150ml hot water
2 tablespoons kicap manis
5 pieces kaffir lime leaves
2 pieces Turmeric leaves (knotted)
4 tablespoon toasted grated coconut (kerisik)
Salt and sugar to taste

Spice Paste ingredients:

1 packet Dancing Chef Rendang Paste
¼ cup cooking oil
30 dried chilies soak in hot water and discard seeds
1 bombay onion, coarsely diced
3 stalks lemongrass, bashed
3 slices of galangal
2-3 tablespoons palm sugar to taste

Cooking Directions:

1. To make the kerisik, toast the grated coconut on a dry pan over low heat. Stir constantly until the coconut becomes golden brown and set aside.
2. Blend the spice paste ingredients until the mixture is fine. Heat wok and stir fry the spice paste until aromatic. Add in the chicken thigh meat and stir fry briefly for 2 to 3 minutes.
3. Add in the coconut cream, hot water, ketchup manis, kaffir lime leaves, turmeric leaves. Fry over medium heat and bring the mixture to boil.
4. Reduce heat and cook until the gravy thickens. Place in the toasted coconut flakes and season to taste with salt and sugar. Cook until the chicken thigh meat becomes tender and the gravy is thickened
5. Serve the Chicken Rendang with the Royal Blue Lemak Rice.

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