

Spice is Nice II

Nasi ayam rempah (spicy chicken rice)

Ingredients

1 cup rice
couple of chicken pieces
1 medium sized onion, thinly sliced
2 pips garlic, crushed
pinch of cumin seeds (pounded)
1 teaspoon coriander seeds (pounded)
1 lemon grass
small piece cinnamon bark
pinch of nutmeg
2-3 cloves
bit of ghee or unsalted butter

Method

Place all the ingredients in a pan (not the ghee/unsalted butter)
Pour about 2 cups of water in.
Cover and let it boil gently until chicken is cooked.
Remove chicken pieces when cooked.
Heat the ghee/unsalted butter in a saucepan.
Add the rice and cook for about 3-4 minutes.
Pour the spiced chicken liquid into the rice.
Bring to the boil, lower hear and let it cook for 15-20 minutes
Meanwhile, heat some ghee and fry the boiled chicken until brown.
Serve the rice with the fried chicken pieces.
Sprinkle some fried onions over