

Recipe Name: Nasi Bakar Ayam Pedas Kemangi (Grilled Rice with spicy chicken and basil)

PREP: 10MIN

COOK: 30mins + Cooking Rice

SERVE: 4

Ingredients:

500g chicken thigh fillets
¼ cup coconut cream
½ cup reserved chicken stock steamed chicken
1tsp chicken stock powder
5tsp white sugar, or add more to taste
2 pinches of salt, or add more to taste
½tsp white pepper, or add more to taste
6 kaffir lime leaves
2 tbs lemongrass, thinly sliced
3 x 3cm rounds of galangal, bruised
kaffir lime, juiced (or substitute with lime if needed)
3 tbs vegetable oil
1 big red chilli, thinly sliced, half for shredded chicken and the remaining for the Nasi Bakar parcels.
1 bunch of Thai basil
Banana Leaves
8 wooden toothpicks

Shredded Chilli Chicken Spice Paste:

3 garlic cloves, peeled
2 shallots, peeled
3 bird eye chilli
4 big red chilli, cut into halves to fit the hand blender
2cm of fresh turmeric

Seasoned Rice:

2 cups of jasmine rice
3 kaffir lime leaves
3 pandan leaves, knotted
1 lemongrass, halved
4 bay leaves
salt, to season

Method:

1. To cook the seasoned rice, wash the rice until the water runs clear. Add rice, water, pandan leaves, kaffir lime leaves, lemongrass, bay leaves in the rice cooker bowl and season with salt. Cook as per rice cooker instruction. Set aside and keep warm.
2. To prepare the chicken for filling, season chicken generously with salt and pepper. Evenly distribute the chicken thighs on a heat proof bowl or plate that fits the steamer and steam for 15 minutes or until the chicken is cooked through. Reserve the chicken stock liquid from the steamed chicken to use later. Set aside to cool and shred the chicken.
3. To make the spice paste, blitz shallots, garlic, chillies and turmeric in a blender to form a smooth paste.

4. To cook the chilli shredded chicken, heat oil in a large pan and add the spice paste. Add the shredded steamed chicken and make sure to stir well until well combined. Add the galangal, kaffir lime leaves and lemongrass and cook for a few minutes until fragrant. Add the reserved chicken stock liquid and continue to cook until all the liquid is reduced and absorbed. Season with chicken stock powder, salt, sugar and white pepper. Add coconut cream, shredded chilli and kaffir lime juice and continue to mix until well combined and cook for a further 2 minutes. Set aside.
5. To wrap the Nasi Bakar, place a large layer of gladwrap onto your clean bench. Place a large sized (40cm X 30cm) banana leaf on top of the gladwrap (inner side facing you) and a smaller sized (20cm X 15cm) banana leaf on top of the centre of the large leaf layer. Add seasoned rice in the smaller leaf section and distribute it evenly to create a rectangular area. Add about 3 tbs of shredded chilli chicken in the centre of the rice, top with Thai basil leaves and thinly sliced chilli, add more seasoned rice on top to cover the filling. Fold the two sides of the outer leaf, with the assistance of the gladwrap to meet in the middle. Using the gladwrap take the bottom end of the outer banana leaf and roll tightly to form a cylinder parcel. Secure the Nasi Bakar parcel with the tooth pick. Continue with the remaining rice and filling.
6. Heat BBQ or griddled pan until hot, spray the Nasi Bakar parcel with vegetable oil and place on the BBQ and cook until the banana leaves is evenly charred and fragrant. Be careful to not cook for too long as this can dry out the rice and the filling.
7. To serve, gently remove the toothpicks and unwrap the Nasi Bakar. Transfer to individual serving plate and garnish with Thai basil and chilli if desired. Serve hot and enjoy!