

Nasi Liwet with Brown Rice





Ingredients

300 g	Brown rice, cooked
30 g	Nasi goreng paste
2	Eggs
¼ tsp	Salt
½ tsp	Pepper
1 tsp	Olive oil
4	Banana leaves

Method

1. Mix cooked brown rice with nasi goreng paste and season with some pepper, set aside.
2. Beat 2 eggs well and add a pinch of salt and pepper.
3. Heat 1 teaspoon of olive oil and pour in the egg mixture to make a thin omelette.
4. Fold the omelette and cut it thinly and mix it with the seasoned brown rice.
5. Clean the banana leaf and put the rice in the middle of the banana leaf and roll it up securing with toothpicks.
6. Grill the wrapped rice in banana leaf in an oven at 180°C for 5 to 10 minutes until fragrant.
7. Ready to be served.

*TIP: blanch the banana leaf in boiling water to soften it, it makes it easier to fold.

Nutritional information	Energy
Total servings 	1500 kcal
Per serving 	375 kcal