



Nasi lemak (Ikan kembong) made Sustainable!

Ingredients

- 1) 3 Indian Mackerel
- 2) Rice
- 3) 3 scoops Rice
- 4) 1 small can coconut milk
- 5) 1 onion, 3 garlic cloves & thumb sized piece of ginger
- 6) 5 tbs Turmeric powder
- 7) Salt to taste
- 8) Water

Method

- 1) Blend onion, 3 garlic and ginger into marinade paste
- 2) Mix uncooked rice with coconut milk, salt, blended ingredients, and water as you would to cook rice. Cook rice.
- 3) In a large bowl, add the paste, the turmeric powder. Then add enough water till it is liquid.
- 4) Marinate the fish with paste, turmeric powder for 30mins.
- 5) Pour enough oil to fill the pan and deep fry the fish till the fish rise to the top (typically 10 minutes).
- 6) Drain oil from fish and serve with the coconut rice, egg, ikan bilis & sambal