Nasi Goreng

Ingredients

2 teaspoons shrimp paste
4 shallots
3 cloves garlic
1 small red chilli
3 Tablespoons vegetable oil
4 cups cooked jasmine rice
1 Tablespoon kecap manis
1 teaspoon castor sugar
1 Tablespoon coriander (chopped)
Bok choy
4 eggs

Method

Dice shallot, crush garlic, chop chilli wash and trim bok choy.
Grind shrimp paste, shallot, garlic and chilli in a mortar.
Heat half the oil in a wok or pan and add the shrimp mixture cook for 2 minutes.
Add the rice and remaining oil and continue cooking until rice begins to stick.
Add the kecap manis, sugar, bok choy and coriander, remove from heat and set aside.
Heat a frypan and cook the eggs sunny side up, divide rice between the bowls and top with an egg.
Pisang Goreng (Banana Fritters)

Ingredients

- 4 Eggs
- 12 T Flour
- 4 Ripe bananas
- Oil for deep frying
- Cinnamon sugar

Directions

Slightly beat eggs and mix with flour and half cup water.

Mash bananas with fork and mix thoroughly with flour and egg mixture. Deep-fry banana and flour mixture by the tablespoonful in hot oil until golden brown.

Drain on absorbent paper and dust with cinnamon sugar.