



Steamed Coconut Rice

Recipe by Culinary Instructor
Phoebe Koh

Serves 4

Ingredients

- 2 cups rice
- 1 piece of banana leaf
- 2 pandan leaves, cut into 5cm pieces
- 1 lemongrass, bruised
- 2 cups coconut milk
- ½ cup water
- 2 tsp salt
- 1 tbsp oil

Method

1. Rinse rice and drain. Wash banana leaf and wipe dry. Line a steam tray with the banana leaf.
2. Heat wok, once hot add oil. Add lemongrass and pandan leaves, stir fry till fragrant. Add rice, season with salt and stir fry for about a minute or two. Transfer rice to steam tray.
3. Add coconut milk and water. Steam coconut rice at 100°C for 45 minutes. Serve with condiments on a plate line with banana leaf.

