



Javanese Nasi Kuning

Main Course, Serves 8

Nasi Kuning:

30 g./1 oz. shallots
 30 g./1 oz. garlic
 20 g./2/3 oz. candlenuts
 50 g./1 3/4 oz. fresh turmeric
 30 ml./2 tbsp. vegetable oil
 30 g./1 oz. galangal
 60 g./2 oz. lemon grass
 5 g./1/5 oz. salam leaf
 300 ml./1 1/4 cups coconut milk
 400 ml./1 2/3 cups water
 500 g./2 1/2 cups rice
 10 g./2 1/2 tsp. salt, or to taste
 2 tsp./3 g. ground white pepper,
 or to taste

Grilled Spicy Chicken:

20 g./2/3 oz. shallots
 20 g./2/3 oz. garlic
 50 g./1 3/4 oz. red chile
 15 g./1/2 oz. candlenuts
 200 ml./7/8 cup coconut milk
 1 tbsp./15 ml. vegetable oil
 1 kg./2 1/4 lbs. chicken legs
 5 g./1/5 oz. ginger, peeled
 10 g./1/3 oz. lemon grass
 3 salam leaves
 2 lemon leaves
 4 tbsp./20 g. ground turmeric
 5 g./1 1/4 tsp. salt
 3 g./2 tsp. ground white pepper
 5 g./1 tsp. granulated sugar

Beef with Coriander:

75 g./2 2/3 oz. shallots
 75 g./2 2/3 oz. garlic
 50 g./1 3/4 oz. candlenuts
 50 ml./3 tbsp. vegetable oil
 50 g./1 3/4 oz. galangal
 20 g./2/3 oz. lemon grass
 10 salam leaves
 150 g./1/3 lb. palm sugar
 100 ml./7 tbsp. tamarind juice
 700 g./1 1/2 lbs. beef top round
 30 g./6 1/2 tbsp. coriander seed, ground
 5 g./1 1/4 tsp. salt
 2 g./1 1/4 tsp. ground white pepper
 1 litre/1 qt. oil for frying

To Serve:

Hard-boiled quail eggs
 Cilantro leaves
 Sliced red chilies
 Lime wedges

For the Nasi Kuning:

- Prepare a paste by blending the shallots, garlic, candlenuts and turmeric together in a food processor. Heat a wok or skillet over medium-high heat, and add the oil. Sauté the yellow paste until fragrant. Add the galangal, lemon grass and salam leaf and cook for about 5 minutes. Add the coconut milk and water, and simmer for 15 minutes; strain and reserve the liquid.
- Rinse the rice and place it in a pot. Pour the yellow sauce over the rice, stir in the salt and pepper, and bring to a boil. Cover and steam the rice for 45 minutes.

For the Grilled Spicy Chicken:

- In a food processor, blend the shallots, garlic, chile and candlenuts with one-quarter of the coconut milk until it forms a paste. Heat the oil in a wok or large skillet and sauté the paste until fragrant, 2 to 3 minutes.
- Place the chicken, ginger, lemon grass, salam and lemon leaves in the wok and stir-fry for 5 minutes, then add the rest of the coconut milk, the turmeric, salt, pepper and sugar. Simmer the mixture, stirring the chicken frequently, for 45 minutes. Remove the chicken from the wok and let it cool down.
- Before serving, prepare a charcoal fire or preheat a gas grill. Grill the simmered chicken, turning, until nicely browned and heated all the way through.

For the Beef with Coriander:

- Blend the shallots, garlic and candlenuts into a fine paste in a food processor, or with a mortar and pestle. Heat a wok or a large skillet over medium-high heat and add the vegetable oil. Sauté the paste until fragrant and add the galangal, lemon grass and salam leaves. Stir in the sugar and tamarind juice and add the beef. Pour water over the beef until covered and let it cook for 2 hours on medium heat. Remove the beef and let it cool. Thinly slice the beef and flatten it using a steel tenderizer. Sprinkle with the coriander, salt and pepper.
- Before serving, heat the frying oil in a deep pan until very hot. Add the beef slices and fry for 3 minutes.

To Serve:

- Shape the rice like a cone in the middle of a large flat plate and put the other items around the rice. Garnish with quails eggs, cilantro, chilies and lime wedges.



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InterContinental Jakarta MidPlaza
 JI Jendral Sudirman Kav. 10-11
 Jakarta, 10220 Indonesia
 p. 62.21.2510888
 f. 62.21.2511777