

# Nasi Kuning (Coconut milk and turmeric)

## Recette pour 4

### Description

A traditional rice preparation for special events. Sure to please and great with all kinds of dishes.

### Ingrédients

Nasi Kuning

- 2 Unit(s) Lemongrass
- 4 Unit(s) Kefir lime leaves
- 15 Gr Curcuma
- 2 Cup(s) Jasmine rice
- 2 Cup(s) Coconut milk
- 1.50 Cup(s) Chicken stock

### Préparations

Temps de préparation **30.00 mins**

Nasi Kuning

Start by infusing the coconut milk, chicken broth, lemongrass, kefir lime leaves and turmeric for 40 minutes. Strain to remove the solids and set aside.

Combine the rice and infused liquid and bring to a simmer. Once the rice reaches the surface of the liquid, remove from the heat and cover with plastic or saran wrap. Let rest for 5 minutes and then gently mix to fluff it up.

**Bon appétit!**