

# NASI DAGANG KELANTAN

## BAHAN-BAHAN

### Nasi

- 1 kg beras nasi dagang (direndam semalaman)
- 2 cawan santan pekat
- 2 cawan santan cair
- 2 inci halia
- 5 ulas bawang putih
- 8 ulas bawang merah
- 2 sudu besar gula
- 1 sudu besar garam (secukup rasa)
- 2 sudu besar halba

} dimayang

### Sambal Kelapa

- 1 batang serai
- 1 cawan kelapa parut (disangai)
- 2 ulas bawang merah
- 1 ekor ikan selayang (dibakar)
- 1/2 sudu teh garam
- Sedikit gula melaka

## CARA-CARA

### Penyediaan Nasi

- Beras dibasuh dan toskan. Panaskan kukusan sehingga air mendidih, kemudian masukkan beras dan kukus sehingga naik wap. Angkat dan gaulkan dengan santan cair yang dicampur dengan sedikit garam (1 sudu).
- Kukus semula sehingga masak. Kemudian gaulkan bersama santan pekat yang telah dimasak bersama bahan-bahan yang dimayang, halba, gula dan garam.
- Kemudian kukus semula sehingga lembut. Angkat dan sedia untuk dihidangkan.

### Sambal Kelapa

- Kisar atau tumbuk semua bahan-bahan di atas kecuali ikan.
- Kemudian gaul semua bahan-bahan yang ditumbuk dengan ikan bakar yang telah diasingkan tulangnya.
- Siap untuk dihidang.

**Cara Hidangan :** Hidangkan nasi bersama gulai ikan tongkol, telur rebus dan sambal kelapa. Boleh juga dimakan bersama gulai ayam atau gulai udang.

## INGREDIENTS

### Ingredients for the rice

- 1 kg dagang glutinous rice (soaked overnight)
- 2 cup coconut milk (thick)
- 2 cup coconut milk (watery)
- 2 inch ginger
- 5 cloves garlic
- 8 shallots
- 2 tablespoons sugar
- 1 tablespoon salt (to taste)
- 2 tablespoons fennel seeds

} sliced thinly

### Ingredients for the coconut sambal

- 1 lemon grass
- 1 cup grated coconut (fried without oil)
- 2 shallots
- 1 selayang fish (grilled and remove the bones)
- 1/2 teaspoon salt
- A bit of palm sugar

## METHOD

### Method of preparing rice

- Clean the rice and drain it. Heat up the steamer and put in the rice when the water boils. Cook until the steam rises and then mix it with the watery coconut milk that is already mixed with a spoon of salt.
- Heat the thick coconut milk in a pot and stir in the sliced ingredients, salt, sugar and fennel seeds.
- Steam the rice again and then add in the thick coconut milk.
- Steam the rice for the last time until it is tender. Remove from the steamer and serve.

### Method of making the sambal

- Grind or pound all the above ingredients except fish.
- Then mix all the ingredients with the fish.
- Ready to be served.

**Serving suggestion :** Serve the rice with the tuna fish curry, hard boiled eggs and the coconut sambal. Nasi Dagang can also be served with chicken or prawn curry.