

# SPARGO MILLS

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# Fragrant Nasi Lemak

CUISINE: 

*This wonderfully coconut infused rice!*



20 min



Serves 4



Easy



## Ingredients

- 35 g Nasi Lemak Premix
- 375 ml Water
- 250 g Rice
  - Washed and drained
- 20 ml Cooking Oil
- **Optional**
  - 2 Pieces Pandan Leaves
  - 1 Slice Ginger



## Directions

## Steps

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1

Wash rice, drain and place in rice cooker.

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☐ DONE

2

Add in water, Nasi Lemak Base and cooking oil. Stir until premix is fully dissolved. \*

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☐ DONE

3

Set rice cooker to cook. When rice is cooked, allow it to rest for 15 minutes before opening the lid.

Stir well and it's ready to serve!

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☐ DONE

\* Optional: Add 2 - 3 pandan leaves (tied into a knot) and 1 slices of ginger.

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