

Tilda

STREET
FOOD
TAKEOVER



NASI GORENG

A fragrant, Indonesian fried rice dish combining Balinese spices with chicken, vegetables and eggs.

SERVES 2-3

Ingredients

150g Easy Cook Basmati Rice
1.5 tbsp vegetable oil
2 large eggs, beaten
50g fine green beans, sliced in half
1 chicken breast, cut into small even chunks
100g shallots, thinly sliced
10g garlic, finely chopped
1 medium-hot red chilli, deseeded and finely chopped
½ medium carrot, thinly sliced
75g Balinese spice paste
1 red bell pepper
½ tbsp tomato puree
½ tbsp kecap manis
½ tbsp light soy sauce
4 spring onions, thinly sliced

To Serve

¼ cucumber, sliced
1 medium tomato, sliced
2 tbsp crispy fried onions

Method

1. Put the rice in a medium heavy-based saucepan and add 260ml water. Quickly bring to the boil, stir once and cover with a tight-fitting lid. Reduce the heat to low and cook for 10 mins. Uncover, fluff up with a fork and spread over a tray. Set aside to cool.
2. Meanwhile, heat 1 tbsp oil in a large frying pan over a medium heat. Pour in the beaten egg and, as it begins to cook, use a spatula to bring large flakes of cooked egg into the middle of the omelette. Continue to cook like this for a couple of mins, then leave the rest of the egg to set completely. Flip the omelette over and transfer to a plate to cool before cutting it into long, thin shreds.
3. Drop the beans into a pan of boiling salted water and cook for 3 mins. Drain and set aside.
4. Heat the remaining oil in a wok or large, deep frying pan until almost smoking. Add the chicken and stir-fry for 1 min. Tip in the shallots, garlic, chillies and carrots, and stir-fry for a further 2 mins until the carrot is just tender. Add the spice paste and stir-fry for 1 min more. Add the tomato purée, kecap manis, cooked rice and green beans, and stir-fry over a high heat for 2 mins. Add the soy sauce, spring onions and shredded omelette, and toss together.
5. Spoon the nasi goreng onto warmed plates. Overlap the cucumber and tomato on the side of each plate, sprinkle over the crispy fried onions and serve with prawn crackers.



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RISAMISU

A traditional Italian dessert with a modern rice twist

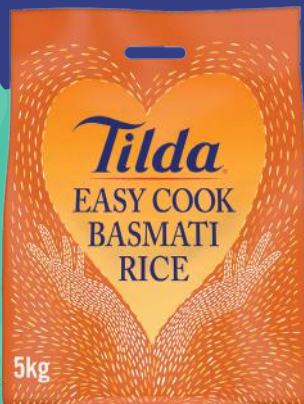
SERVES 4

Ingredients

165ml iced coffee
95g Easy Cook Basmati Rice
½ tbsp granulated sugar
Pinch of salt
65g mascarpone cheese, divided
3 ladyfingers
65ml heavy cream
25g powdered sugar
Cocoa powder, for serving

Method

1. Place 125ml iced coffee and Easy Cook Basmati rice in a saucepan and leave to stand for 2 hours.
2. Transfer to stove and cook over a medium-low heat for 15 minutes, do not stir.
3. Add sugar and salt, cover and cook over a medium-low heat for 20 minutes or until rice is soft and most of the coffee has been absorbed, turning rice over and scraping the bottom of the pan every 10 minutes, do not stir.
4. Remove from the heat and add in ¼ of the mascarpone cheese
5. Meanwhile, dip the ladyfingers in the remaining iced coffee and arrange evenly in the bottom of a pie plate or dish. Evenly spread the rice mixture over the ladyfingers and transfer to refrigerator for at least 2 hours.
6. Place cream in mixing bowl and whisk on a medium-high speed until soft peaks form. Add the remaining mascarpone and mix until well combined. Add powdered sugar one tablespoon at a time, mixing well after each addition.
7. Evenly spread the whipped cream mixture over rice pudding. To serve, dust with cocoa powder.



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