



Nasi Lemak Fries

A crispy, seasoned bed of Crisscut Fries with hard boiled egg, cucumber, ikan bilis (fried anchovies), peanuts and the essential sambal.

INGREDIENTS

240g Lamb Weston® Crisscut Fries (L0090)

Hard Boiled Eggs (sliced)

Fried Ikan Bilis (Fried Anchovies)

Cucumber Slices

Roasted Peanuts

Coriander Leaves

Sambal (Chili Paste)

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100g Red Chilis (Dried or Fresh)

1 Large Red Onion, quartered

5 cloves Garlic, peeled

1 stalk Lemongrass (white portion only), cut into chunks

20g Dried Anchovies

30g Dried Shrimps

120 mL Cooking Oil

20g Belachan (fermented shrimp paste)

5 ML Tamarind Paste

80g Coconut or White Sugar

3g Salt

DIRECTIONS

1. Prepare chili paste by soaking the dried chilis and dried shrimp in warm water.
2. Pan fry anchovies until crispy. Remove and set aside.
3. Slice belachan and dry roast for about 5 mins or until fragrant.
4. Place chilis, onion, garlic, lemongrass, pan-fried anchovies, dried shrimp and oil in a food processor and blend into a fine paste.
5. Pour paste into a pan and stir fry for about 5 mins. Add salt and let cool completely.
6. Prepare fries according to instructions on the case.
7. Top a fry with a dollop of sambal, slices of cucumber, boiled egg, anchovies and peanuts. Serve.

Yield

2-3 portion