

## **Dinner and A Book Episode #409**

### **Menu:**

Nasi Kuning lengkap (yellow rice cone) decorated with a red chili pepper  
Ayam lengkap (tamarind chicken)  
Gudangan (beans and spinach)  
Acar kuning (pickled vegetables)  
Marbled hard-boiled eggs  
Krupuk (Fried chips)

### **Recipes:**

#### **Nasi Kuning Lengkap (Spiced baked rice cone) Serves 8**

*This is the focal point of the menu. The other recipes are prepared ahead and then positioned around the rice cone.*

1 /2 cup vegetable oil  
4 jeruk leaves (lime leaves). Find in Asian markets  
1 cup finely chopped onions  
1 Tablespoon finely chopped garlic  
1 Tablespoon salt  
2 blades fresh lemon grass or 1/2 teaspoon powdered lemongrass  
3 cup uncooked white rice  
6 cups canned coconut milk (use 3 non fat)  
4-teaspoon turmeric  
4 bay leaves

Preheat the oven to 350 degrees. IN a heavy 4-5 quart casserole, heat the oil over moderate heat until a light haze forms. Drop in the onions and garlic and, stirring frequently, cook for about 5 minutes, or until they are soft and transparent. Watch carefully for any burning and regulate the heat. Mix in the lemon grass, by leaves, lime leaves, turmeric and salt, and cook for a minute. Then add the rice and stir for 2-3 minutes, until all the grains are evenly coated. Pour in the coconut and cook over moderate heat until small bubbles appear around the edge of the pan. Do not let boil.

Cover tightly and bake in the middle of the oven for about 40 minutes, or until the rice is tender and has absorbed all liquid in the pan. Remove the lemon grass (not necessary if using powdered grass) and the bay leaves and the lime leaves.

While still hot, pack the rice tightly, a cup at a time, into an Indonesian cone mold. Place a large serving plate upside down over the mold or sieve and, grasping them together firmly, invert them. Rap the plate on a table and the rice cone should slide out easily.

Then you garnish and decorate the cone with the following recipes, including the hard-cooked eggs.

### **Yellow pickled Vegetables** Makes 4-5 cups

1/14 cup blanched unsalted almonds  
1 Tablespoon vegetable oil  
1/2 teaspoon finely chopped garlic  
1-teaspoon turmeric  
1-teaspoon ground coriander  
1/2-teaspoon ground cumin  
1/2-teaspoon salt  
1/2-teaspoon white pepper  
1/2 cup distilled white vinegar  
12 medium-sized white onions, each about 1 inch in diameter, peeled.  
1 medium sized cucumber, washed and cut lengthwise into 1/2 inch slices then cut into strips 1/2 inch wide and 1-1/2 inches long  
1 medium-sized sweet red bell pepper, seeded and cut lengthwise into strips 1/2 inch wide and 1-1/2 inches long  
1 medium-sized carrot, scraped and cut lengthwise into strips 1/2 inch wide and 1-1/2 long  
1/2-pound fresh green string beans, trimmed, washed and cut diagonally into 1-1/2 inch lengths.

Preheat oven to 350 degrees. Spread almonds in one layer in a baking dish and, stirring occasionally, toast them in the middle of the oven for 8-10 minutes. Pulverize the almonds in an electric blender or a mortar and pestle or nut grinder. In a heavy 1/2-quart saucepan, heat the oil over moderate heat until a light haze forms. Drop in the garlic and stir for a few seconds, then add the turmeric, coriander, cumin, salt and pepper. Mix in the almonds and vinegar, reduce the heat to low and simmer for 2-3 minutes. Add the onions, cucumber, pepper, carrots and green beans and turn them about with a spoon until they are evenly coated with the mixture. Stirring occasionally, cook over low heat for 5 minutes, or until the vegetables are heated through but still crisp to the bite. Remove the pan from the heat and cook to room temperature before serving. Cover tightly and let it marinate in the refrigerator for 24 hours before service.

### **Ayam Ungkap (Tamarind Chicken)**

2-teaspoon teaspoons finely chopped garlic  
1-teaspoon sugar  
2-teaspoon salt  
1/2-teaspoon white pepper  
1/2-cup tamarind water  
3 to 3-1/2 lbs of chicken, chopped into 12 serving pieces

2-teaspoon ground coriander

Combine the garlic and salt and mash them into a paste. Mix in the tamarind water (made by soaking dried or fresh tamarind in water and then pressing it through a sieve), coriander, sugar and white pepper. Add the chicken and marinate for at least 1 hour at room temperature or 2 hours in the refrigerator. Preheat the oven, brown the chicken and then cook in the oven until done.

### **Gudangan (Green beans and spinach)**

Serves 8 with the rice cone and the tamarind chicken

#### **Paste:**

Red chilis or chili powder to taste  
4 cloves garlic  
3 lime leaves  
4 Tablespoon brown sugar  
1-teaspoon shrimp paste (optional)  
2-teaspoon salt

Pulverize in blender. You may need to add a tiny bit of water to do this. Add 1 cup freshly grated coconut or 1/2 cup dried coconut (not sweetened).

Steam 1 lb. spinach and 1 lb. Green beans. Mix steamed vegetables with the paste. Take 4 Hard-boiled eggs. Crack the shells but don't remove the shells. Heat 2 in some blue vegetable dye in hot water and 2 in red vegetable dye for about 4 minutes. Shell, cut in half and use as part of the decoration around the rice cone.

Make a cap out of a red pepper and fit it over the rice cone.

Decorate the cone with all of the food, all served on a very large platter.

*Decorate your table with lovely batik cloth from Indonesia. The colors may be blue and white or brown and white. Decorate the table with Indonesian carved wooden figures and some colorful flowers. Hand an Indonesian wall hanging. Use only spoons and forks. Serve tea with the meal.*

*For the music, play Indonesian Gamalon music. It is festive music for a wedding. My son married Jill Reedy and 5 Indonesian Rice Cones were served at the Rehearsal dinner. It is truly a festive meal celebration, and I hope you celebrate an important event with this menu.*