

Recipe

Nasilamah -Malasian Rice

By

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Ingredients

- Basmati rice - 1 cup
- Salad oil - 2 tbsp
- Coconut extract - 2 cups
- Salt - as required
- Fresh pineapple - ¼ cup diced
- Grated carrots - 2 tbsp
- Grated cucumber - 2 Tbsp
- Grated raw mango - 2 Tbsp

Grind:

Red chilies -7

Preparation

1. Soak rice for 10 minutes.
2. Grind red chilies to a smooth paste and mix with coconut extract.
3. Pressure cook rice in this coconut extract.
4. Squeeze grated cucumber to remove extra water.
5. Peel outer skin from mangoes and grate it.
6. When the rice is cooked and still hot add grated vegetables and pineapple pieces with enough salt and salad oil.
7. Mix gently and serve immediately

Serves

2 Persons.

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Hare Rama Hare Rama Rama Rama Hare Hare