

SINGAPOUR

NASI GORENG



Ingredients (for 4 persons)

- 250g long grain rice
- 12 large shrimp, cooked and peeled
- 300g of pork tenderloin
- 4 eggs
- 15 cl coconut milk
- 2 onions
- 1 clove of garlic
- 2 spring onions and ginger
- 1 tablespoon of curry
- 1 tablespoon of soy sauce
- 2 tablespoons of fresh coriander, chopped
- 3 tablespoons of oil
- Salt, pepper

Preparation:

Bring 45 cl water to the boil, add the rice and reduce the heat. Cover and allow to simmer 20 min. until complete absorption of the water. Stir the grains of rice with a fork and remove from the heat.

Mince the pork, the onions and the garlic. Heat 2 spoons of oil in a skillet and sauté the meat, the shrimp, the onions, the garlic, the ginger and the curry. Brown everything for 2 min. Season with salt and pepper, pour in the coconut milk and the soy sauce, stir and allow to cook for 5 min.

Cook the eggs in the skillet with the rest of oil, season the egg whites with salt and pepper.

Mix the rice with the sauce and arrange on a dish; place the eggs on top and sprinkle with coriander.

