

Nasi Lemak



eikon® e2s

01:00

This recipe is available for:

- eikon® e2s HP (2000W)
- eikon® e1s

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue) Ceramic Bowl&Lid

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- 275 °C
- Chilled 4°C
- 1 Portion
- Partially Cooked

Stage 1

Place the Rice & the Bowl

- 00:30
- 100 %
- 100 %

Stage 2

Remove the Rice and add the Oil & Egg into the Bowl

- 00:30
- 10 %
- 50 %

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Ingredients

- 120 g Coconut Rice precooked
- 1 pcs Egg Size Large
- 10 g Anchovies prefried, dried
- 10 g Peanuts roasted
- 30 g Sambal
- 3 slice Cucumber
- 10 ml Oil

1. Food Preparation

Fill the rice into the ceramic bowl. Place both bowls on the cooking tray.

2. Cooking Instruction

Reheat the rice and preheat the large bowl as per oven profile. Cook the egg as per oven profile.

3. Food Serving Instruction

Remove the bowls from the tray. Arrange the rice on a plate, top it with the egg and serve. Use the remaining ingredients for garnish.