

RECIPES FROM

the bent spoon

SEASON 3



BUBUR MASJID



INGREDIENTS

- 2 litres of water
- 200g of long grain rice
- 60g of dried shrimps
- 300g of minced lamb meat
- 300ml of coconut milk

AROMATICS

- 1 large red onion
- 4 cloves of garlic
- 5cm of fresh ginger
- 2 stalks of lemongrass
- 3 stalks of pandan leaves

WHOLE SPICES

- 1 cinnamon stick
- 2 star anise
- 3 cloves
- 2 cardamoms
- 1/2 tsp of whole cumin seeds

GROUND SPICES

- 2 tsp of salt
- 1 tsp of ground coriander
- 1/2 tsp of ground cumin
- 1/2 tsp of ground turmeric
- 1/2 tsp of ground black pepper

GARNISH

- Chopped coriander leaves
- Crispy fried shallots
- Chopped spring onions scallions
- Chopped fresh red or green chillies
- Egg omelette sliced (5 eggs)

RECIPE

- Bring the water to a boil in a large saucepan over high heat. While waiting, rinse the rice, drain, and set aside.
- Finely chop the onion, garlic and ginger by hand or chopper. Tip the lot into heating water.
- Bruise the end of the lemongrass by hitting down hard on it with the back of a knife. Add to the water. Tie all the pandan leaves up with a knot in the middle and add to the water. Add all the whole spices to the water and allow it to come to a boil.
- Place the dried shrimp in a chopper and chop to a fine floss like state. Set aside.
- When the water is boiling, tip in the rinsed rice and whatever meat you are using. Bring it back to a boil before reducing the heat to a medium. Then add all the ground spices and stir to mix.
- Reduce the heat to low and simmer for 20-30 minutes until the rice is cooked and slightly broken up. If too thick, add a little water, remembering that one cup of coconut milk is yet to be added. Ideal consistency should resemble a uniform porridge.
- Stir in the cup of coconut milk and ground dried shrimp. Bring to a simmer for no longer than a minute. Check seasoning and add salt to taste.
- Garnish and enjoy!

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BUBUR MASJID MADE BY

SASJA

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health*