

## 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

PROFILE

- 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 %

RECIPE

### 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.