

Thai Style Belacan Fried Rice (Nasi Goreng Belacan Ala Thai)

Ingredients

- 5 chilli padies
- 4 cloves garlic
- 5 shallots
- 4 tablespoons **Cow Brand Vanaspati**
- Handful of sweet basil leaves
- 2 tablespoons shrimp paste mixed with 2 tablespoons water
- 1 kg cooked rice, cooled and preferably chilled
- 5-6 tablespoons fish sauce
- 2 eggs, beaten and fried into an omelette
- 3 tablespoons chopped spring onions
- 1 tablespoon fried onions
- 100 g diced peeled unripe mangoes

Instructions

1. Chop the chillies, garlic, and shallots coarsely.

Heat 4 tablespoons **Cow Brand Vanaspati** and fry the basil leaves until aromatic and crisp. Discard the leaves.

3. Add in the chopped ingredients and shrimp paste, and sauté until aromatic.

4. Add in the rice and the fish sauce, and stir-fry over high heat until the rice is well mixed.

5. Serve with the following: 2 eggs beaten and fried into an omelette, 3 tablespoons chopped spring onions, 1 tablespoon fried onions, and 100 g diced peeled unripe mangoes.