



Maggi

## Colourful Rainbow Rice Recipe

### Ingredients

- 3 sudu besar Ghee
- 2 sticks Cinnamon
- 3 Star Anise
- 5 Spices, Cardamom
- 5 Cloves
- 2 Pandan leaf
- 2 Shallots
- 3 ulas Garlic
- 500 g Basmati Rice
- 500 ml Water
- 0.67 cawan Evaporated Milk
- 1.5 sudu besar MAGGI® CukupRasa™
- 2 drops Red Food Coloring
- 2 drops Green Food Coloring
- 2 drops Yellow Food Coloring
- 2 tangkai Coriander leaf
- 2 sudu besar Fried Shallots

### Instruction

1. Melt the ghee then saute cinnamon stick, star anise, cardamom, cloves and pandan leaves until fragrant. Add the grounded onion and garlic. Fry until the oil separates.
2. Add rice, mix well. Add water and evaporated milk.
3. Add MAGGI Cukup Rasa then stir well.
4. Transfer to an electric rice cooker, let it simmer until cooked through.
5. Dissolve the food coloring in a separate bowl. Then drip the food coloring little by little all over the surface of the rice. Close the rice cooker again. Leave it for a while.
6. Fluff the rice, garnish with coriander leaves and fried onions and ready to be served.

### Nutrition

Carbohydrates	56.62 g
Energy	333.3 kcal
Fats	9.12 g
Protein	6.12 g

🕒 35 Minutes

⊕ 8