



## Ingredients

|                     |        |
|---------------------|--------|
| Goat / lamp         | 100 gr |
| White rice          | 50 gr  |
| Whole egg           | 1 pcs  |
| Raisin              | 10 gr  |
| Red Chili           | 15 gr  |
| Spring Onion        | 15 gr  |
| Salt                | 5 gr   |
| White pepper        | 3 gr   |
| Madras Curry powder | 5 gr   |
| Fried onion         | 3 gr   |
| Ghee                | 10 gr  |
| Goat paste          | 15 gr  |

## Goat paste recipe

|                     |        |
|---------------------|--------|
| Shallot             | 100 gr |
| Candle nut          | 100 gr |
| Garlic              | 100 gr |
| Cumin powder        | 50 gr  |
| Coriander powder    | 50 gr  |
| Madras curry powder | 80 gr  |
| Ghee                | 100 gr |
| Salt                | 15 gr  |
| White pepper        | 15 gr  |
| White sugar         | 10 gr  |

## Cooking method:

1. For the goat paste sautéed all the item together with the meat, bring to boil and simmer it about 20 minute, check the taste.
2. For the fried rice, sautéed garlic with ghee and add whole egg, stirred well and add the rice together with the paste and the meat.
3. Add the vegetable and the madras curry, raisin and seasoning with salt, pepper and sugar check the taste and serve with Emping crackers and vegetable pickle.