



East West Bake Cooking Show
'NASI LEMAK' OPEN SANDWICHES
Chef Norman Musa

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Episode 5 – 'Nasi Lemak' Open Sandwiches
by Chef Norman Musa

Serves 2

Ingredients

4 sourdough bread slices, about 3cm thick slice

50g baby spinach, sautéed in coconut oil until wilted

A pinch of salt

1 cucumber, slice with peeler lengthways into long, thin ribbons and rolled

8 cherry tomatoes, quartered

1 small jar of anchovies in oil (200g)

2 eggs, boil for 8 minutes, peeled and quartered

6 tablespoons coconut cream

6 tablespoons ready-made Malaysian Chilli 'sambal'

4 tablespoons ready salted peanuts, coarsely crushed

Spread the coconut cream on each bread slice and followed by the chilli sambal

Place the baby spinach on top of the bread. Then place the anchovies, boiled eggs, tomatoes and cucumber. Scatter the peanuts on top.

Repeat for the remaining bread slices. Ready to serve.

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