

# THE INDONESIAN TABLE



PHAIDON

Manadonese Rice Porridge  
with Vegetables



# Manadonese Rice Porridge with Vegetables

In the good old days, farmers from the mountain region of Tomohon and Tondano would bring rice and sambal with them to work in the fields. When they got hungry, they made a simple porridge with rice, lemongrass and plenty of water in a pot over a wood fire, then topped it with the leafy vegetables and basil available in the field. They would then enjoy it with spicy sambal roa, made at home with dried smoked garfish.

This beautifully fragrant porridge is infused with lemongrass and basil.

# Manadonese Rice Porridge with Vegetables

---

Origin: Sulawesi

Preparation time: 15 minutes

Cooking time: 30 minutes

Serves 4

---

\*200 g/7 oz (scant 1 cup) short-grain rice, such as arborio, well rinsed

\*1 long stalk lemongrass, crushed and tied into a knot

\*1 teaspoon sea salt

\*700 g/1 lb 9 oz pumpkin, butternut squash or sweet potatoes, peeled and cut into 1-cm/½-inch cubes

\*2 cobs sweetcorn, kernels cut from the cob

\*100 g/3½ oz (3 cups) spinach

\*Large handful of basil leaves

\*Anchovy Sambal or Miso Sambal, to serve

# Manadonese Rice Porridge with Vegetables

In a medium saucepan, combine the rice, lemongrass and salt. Add 700 ml/24 fl oz (generous 2¾ cups) hot water and bring to a boil. Reduce the heat to medium-low, cover and simmer for 10 minutes.

Add the pumpkin and cook for 15 minutes, until the pumpkin has softened and the rice is slightly over-cooked. Stir in the sweetcorn and cook for 4 minutes, until the rice has a risotto-like consistency. If necessary, add more hot water. Stir in the spinach and basil and cook for 2–3 minutes. Season to taste.

Serve the porridge with sambal.