Pumpkin **Nasir Bakar**; Grilled rice & pumpkin in Banana Leaf

250g pumpkin, dice & roast

2.5 cup [rice](https://cookpad.com/uk/search/rice), washed over a sieve until water runs clear

1.5 cup [coconut milk](https://cookpad.com/uk/search/coconut%20milk)

1 cup of water

1 stem [lemongrass](https://cookpad.com/uk/search/lemongrass), use the white part

2 cm [galangal](https://cookpad.com/uk/search/galangal)/blue ginger (chopped)

Salt to taste (about 1 tsp)

2 stems of lemon basil (use lemon thyme)

2-3 large banana leaves, cut into 15 large squares.

Method

1. Pre-heat oven 200oC
2. Cut the pumpkin and bake for 20 mins or until soft.
3. Rinse the rice in fresh cold water. Then add the rice, lemongrass, galangal, salt, coconut milk & water and cook in rice cooker according to the instruction.
4. Bring a large pot of water to boil.
Clean the banana leaves and soak in boiling water for a few minutes to soften the leaves. This also removes any bacteria.
5. To assemble: take 2 squares of banana leaves and layer them (to make sure the rice won’t leak.) Put ½ cup cooked rice, add 2-3 pieces of cooked pumpkin., add some lemon basil/thyme leaves on top, and wrap everything together, secure the sides with toothpicks.
6. Grill this wrapped rice in a medium-hot (dry) frying pan. If there is time the recipe suggests steaming the rice again before grilling, for 10 minutes, to help the flavours meld. Set up the large pot and steamer.