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# CHEF DALE SNIFFEN RECIPE

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## **Multi Grain Nasi Goreng**

Preparation time      10 minutes  
Wok time                15 minutes  
Serves                    4 to 6 people

### **Prep list**

4 eggs  
100ml grape seed oil  
2 Shallots finely chopped  
100gm Smoked bacon, diced (Optional)  
1 cm crushed ginger+ 6 Crushed garlic + 1 Red chilli chopped  
2 tbsp Curry blend spice mix  
1 cup Fresh sugar snaps, cubed carrots, and corn kernels  
2 tbsp Japanese cooking wine or sweet sherry  
4 Cups cooked barley, brown rice and quinoa  
2 tbsp Sweet soy sauce + 2 tbsp Oyster sauce  
6 Drop toasted sesame oil

### **Method**

- scramble egg in a mixing bowl with a fork
- pre heat wok to a high temperate
- add 50ml oil, cook eggs like a omelette for 4 minutes
- set omelette aside, then finely shred into ribbons
- add remaining oil stir-fry shallots ginger, garlic, chilli and spice blend for 5 minutes.
- add vegetable stir fry for 4 minutes
- wine, cooked rice, stir fry for 3 minutes
- season with soy sauce, oyster sauce and toasted sesame oil
- plate up with chopped spring onions, coriander leaves sliced cucumber, and fresh diced tomato