PART 5

You should spend about 20 minutes in this part.

Read the text below. Six sentences have been removed from the text.
Choose from the sentences **(A – H)** to fit each gap **(35 – 40)**.

Tomato Rice

Tomato rice is prepared with aromatic spices and a tomato-based sauce. It cooks quickly and easily in a rice cooker, multicooker or on the stove. **(35)** _____ Remarkably, tomato rice can be consumed as an appetiser or as a main course. Here, I'm sharing the methods on how to make it.

Rinse the rice in multiple changes of water until it flows clean first. **(36)** _____ Place the cardamom, cloves and star anise inside the spice bag. Since some children find it unpleasant to bite into cloves or cardamom, this is optional. To make things easier, you may place them inside the spice bag.

Pressing sauté or cook function button is the next stage. Add coconut oil or ghee after it's heated. **(37)** _____ For about three minutes, sauté the onion and garlic until aromatic. Prior to incorporating the tomato paste, pandan leaves, cinnamon stick and spice bag, when the chicken pieces are almost opaque, add them and sauté. **(38)** _____ Add the evaporated milk and water. Then, add the seasonings and rice grains and toss to mix. Ensure that the rice is completely immersed in the liquid. Put the lid back on and choose "sealing" on the pressure release valve. Press "pressure cooker" and make sure it's on "high pressure". After two minutes, set the timer and do a natural release.

(39) _____ The tomatoes will get softer from the remaining heat without becoming mushy. If you like, garnish with pistachio nuts and cilantro leaves before serving. In Malaysia, dhal curry and Ayam Masak Merah are the popular combination. Sometimes, with Acar Timun too. **(40)** _____ You can portion it into individual portions and store them in freezer-safe containers if you prepare them in large quantities. Just defrost it in the refrigerator for the entire night, then reheat it in the hob or microwave.

(Adapted from: https://whattocooktoday.com/malay-tomato-rice.html)

A It needs to be melted.
B Sauté for an additional minute.
C There are always leftovers for the Tomato Rice.
D The Instant Pot pressure cooker is one example.
E Use the chicken drumstick only.
F If there are leftovers, you may store them in the refrigerator for up to five days.
G Next, drain all of the water.
H Add the cubed tomatoes to the rice after fluffing it.

[6 *marks*]

© Penerbitan Pelangi Sdn. Bhd.

LIVEWORKSHEETS