Nasi goreng kampung

Nasi goreng kampung - Indonesian village-style fried rice



Own image (AI-generated)

IDN-002 | 3 portions | Difficulty 2/5

Approx. 35 min

Rice dish / Warung cooking | Indonesia · Central Java, Solo/Yogyakarta; home and warung cooking varies across the country

Cold rice from the previous day and cooked shredded chicken are explicitly required in the ingredient list. Allow 35 min from that starting point for the pounded paste, wok cooking, fried eggs and serving. Cooking and cooling the rice and cooking the chicken beforehand are not included; acar, kerupuk and bawang goreng are ready-made accompaniments.

Before you cook

Authenticity and sources

Nasi goreng kampung is a simple Central Javanese home- and warung-cooking tradition from Solo and Yogyakarta, not a single fixed national recipe. Cold rice with separate grains is fried with freshly pounded bumbu ulek made from chilli, shallots, garlic and toasted terasi; kecap manis gives this darker version colour and a caramel-like, salty depth. Ketchup, oyster sauce and arbitrary Western additions do not belong in this documented version.

Timing and preparation

Cold rice from the previous day and cooked shredded chicken are explicitly required in the ingredient list. Allow 35 min from that starting point for the pounded paste, wok cooking, fried eggs and serving. Cooking and cooling the rice and cooking the chicken beforehand are not included; acar, kerupuk and bawang goreng are ready-made accompaniments.

Ingredient clarification

Unquantified serving accompaniments are used as needed. Their quantities are unspecified and are not numerically multiplied when the serving count changes.

Ingredients (metric)

Rice and additions - nasi dan pelengkap

400 g	Cold cooked white rice - nasi putih dingin; from the previous day, preferably with separate grains / nasi pera
45 ml	Neutral frying oil
100 g	Cooked shredded chicken - ayam suwir; ideally ayam kampung
60 g	White cabbage - Finely shredded
50 g	Mustard greens - sawi hijau; cut into 3 cm lengths
25 g	Spring onion - daun bawang; sliced diagonally
60 ml	Sweet Indonesian soy sauce - kecap manis
1.5 g	White pepper - merica putih
3 pieces	Eggs - As telur mata sapi

Bumbu ulek - pounded spice paste

25 g	Long red chillies - cabai merah keriting
30 g	Shallots - bawang merah
6 g	Garlic - bawang putih
5 g	Toasted candlenut - kemiri
5 g	Toasted shrimp paste - terasi udang
3 g	Salt

To serve

as needed	Indonesian starch or shrimp crackers - kerupuk kanji or kerupuk udang
as needed	Indonesian cucumber and carrot pickles - acar timun-wortel
as needed	Fried shallots and green bird’s-eye chillies - bawang goreng and cabai rawit hijau; adjust to the desired heat

Method

01 Separate the rice

Break up the cold rice completely with your hands or a spoon. Fresh, still-moist rice steams in the wok and turns soft rather than keeping separate grains.

02 Toast the terasi and pound the bumbu ulek

Warm the terasi briefly in a small dry frying pan until distinctly fragrant. Pound as finely as possible in a mortar with the chillies, shallots, garlic, toasted kemiri, salt and white pepper.

03 Cook the spice paste thoroughly

Heat the oil in a very hot wajan or wok. Stir-fry the bumbu ulek until aromatic, darker in colour and no longer raw-smelling. This step forms the foundation of the dish.

04 Briefly fry the additions

Add the shredded chicken, white cabbage and sawi hijau. Fry briefly over high heat so that the vegetables remain distinct and do not release liquid.

05 Toss the rice until dry

Add the rice and break it up vigorously until each grain is coated in bumbu. Only now pour the kecap manis around the edge of the wok and immediately mix it in. Fry hot, dry and lightly smoky - do not braise.

06 Serve warung-style

Fold in the daun bawang only during the final seconds. Divide among three plates and top each with a telur mata sapi, kerupuk, acar, bawang goreng and green cabai rawit if desired.

Archivist’s notes

Nasi goreng kampung is not a single fixed recipe across the country. This page deliberately documents a darker Central Javanese home and warung version with terasi and kecap manis, rather than the Malaysian version with ikan bilis and kangkung.

Toast the terasi udang before grinding and cook the bumbu thoroughly in the wok. Raw shrimp paste has a pungent smell and does not develop the required fermented depth.

Nasi pera or completely cooled leftover rice produces separate grains. Toss the rice over high heat, but never braise it in sauce or moisture.

Ketchup, sweet chilli sauce, oyster sauce, sesame oil, butter, sausage, bacon, mixed seafood and frozen mixed vegetables turn this version into a different dish.

Alternatives usable in Europe

Terasi udang → solid Indonesian shrimp paste. Alternatives usable in Europe: none as an equivalent base; without terasi the dish loses its fermented core.

Kemiri → candlenut; use only toasted or cooked. An alternative usable in Europe is raw macadamia, likewise fried or cooked with the other ingredients; it replaces the texture, not the full flavour.

Kecap manis → thick, sweet Indonesian soy sauce. Do not replace it with Chinese dark soy sauce, regular soy sauce, ketchup or sweet chilli sauce.

Sawi hijau and kerupuk → look in Indonesian or Southeast Asian shops. Do not treat a Western mixed salad or potato crisps as equivalent replacements.

Nutrition

Not calculated. No reproducible calculation is documented for this recipe. The previous table and serving note were inconsistent. Product data, oil and sauce actually eaten, accompaniments and finished yield are not documented as a calculation basis. Earlier estimates are preserved in the audit archive. Missing values do not mean zero.

Nutrient	Per 100 g	Per portion
Energy	not calculated	not calculated
Protein	not calculated	not calculated
Fat	not calculated	not calculated
Carbohydrate	not calculated	not calculated
Salt	not calculated	not calculated

Documented sources

Source references and access dates are carried over from the reviewed archive. This English edition does not claim new source checks or an in-house cooking test.

01 detikFood - Essential spice mixture for nasi goreng kampung

Indonesian | Accessed 4 September 2026

Open original source

02 detikFood - Nasi goreng kampung recipe and cooking tips

Indonesian | Accessed 4 September 2026

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03 detikFood - Nasi goreng kampung with rich seasoning

Indonesian | Accessed 4 September 2026

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04 Indonesia.Travel - Indonesian specialities

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