Rendang Daging

NIBBLEDISH CONTRIBUTOR

Ingredients

• 700g beef, cut into 4cm cubes • 550ml thick coconut milk • 400ml water • 1 turmeric leaf, shredded and knotted • 1 piece dried tamarind skin (asam keping) • 2-3 kaffir lime leaves • 2 stalks lemongrass, crushed • 6 shallots, sliced • 3 cloves garlic, sliced • 4 tbsp white grated coconut, fried for kerisik • 3-4 tbsp oil GROUND SPICE INGREDIENTS: • 15 dried chillies, soaked or 2 tbsp ready made chilies paste(THE MORE THE BETTER) • 5 fresh red chillies • 3 slices galangal • 3cm ginger • 1cm fresh turmeric • 1 tsp ground fennel • 1 tsp ground black pepper • 2½ tbsp ground coriander • Salt to taste • 1 tbsp palm sugar

Instructions

1) Season beef with ground spice ingredients for 10-15 minutes. 2) Heat oil in a heavy-based saucepot and fry shallots and garlic until fragrant and soft. Add lemongrass and marinated beef. Fry for 2-3 minutes. Add water and kerisik, and cook over medium low heat for 30-40 minutes. 3) Put in turmeric leaf, tamarind skin and kaffir lime leaves. Pour in coconut milk and simmer over low heat. Stir occasionally so that the mixture does not stick to the pan. Add salt to taste and cook until beef is ten der and rendang's gravy is thick. Serve with bread or rice...yummy