

Arem-Arem Recipe

(Indonesian Steamed Rice with Beef Recipe)

Ingredients: Serves 4

3 tablespoons oil
350g minced beef
300cc thick coconut milk from $\frac{2}{3}$ coconut
500g rice, washed and drained
1 liter thin coconut milk from $\frac{1}{2}$ coconut
1 teaspoon salt
2 salam leaves (or Indonesian bay leaves as a substitute)
Banana leaves, for wrapping

Spices (ground):

6 red chilies
1 teaspoon chopped lesser galangal
3 cloves garlic
6 shallots
2 tomatoes, chopped
2 teaspoons chopped galangal
2 teaspoons sugar
1 teaspoon salt

Method:

Sauté ground spices in oil until fragrant. Then add minced beef. Stir until excess juice from the beef is absorbed, then pour in thick coconut milk. Boil until the beef is tender and the gravy is completely absorbed. Remove and allow to cool. Put rice in a saucepan and add thin coconut milk, salt and salam leaves. Cook until the coconut milk is absorbed completely and the rice becomes tender. Allow to cool. Fill one banana leaf with 2 tablespoons rice. Flatten to 1cm thickness. Add 1-2 tablespoons beef, roll up the banana leaf and secure both ends with toothpicks. (Each arem-arem should be about 10cm long, with a diameter 2½cm). Steam for about an hour until cooked. Allow to cool before serving.