

## **Beef Rendang Recipe**

**(Malaysian Recipes)**

### **Ingredients:**

1 kg beef, wash and cut into bite-size pieces  
250 ml coconut cream  
2 kaffir lime leaves, shredded for garnishing  
2 pieces turmeric leaves, cleaned  
1 teaspoon turmeric (kunyit) powder  
2 tablespoons toasted white grated coconut (kerisik)  
3 tablespoons oil  
Salt and sugar to taste

### **Spice paste:**

1 onion, peeled  
5 cloves garlic, peeled  
5 shallots, peeled  
8 dried red chillies, soaked until soft  
1 small piece ginger, peeled  
1 piece 1-inch thick galangal, remove skin and cut into thin small pieces  
3 lemongrass, cut into thin small slice (use only the bottom white inner tender part)

### **Method:**

Grind spice paste ingredients until fine and leave aside. Heat oil until medium hot and add grind spice paste to sauté, stirring constantly over low heat until fragrant. Add in turmeric leaves, turmeric powder and fry for about 5 minutes. Pour in coconut milk and beef pieces to cook until tender. Pierce beef with a fork to check if it is cooked and tender. When cooked, season with sugar and salt to taste and then add in toasted grated coconut and mix well. Serve hot with steamed jasmine rice.

[asian\_free\_recipes\_download][[/asian\_free\_recipes\_download]