

# Daging Masak Merah Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4-6

600g beef, scored and cut into  
4-cm cubes  
6 tablespoons cooking oil  
450g shallots, peeled and sliced  
120g cashew nuts  
90g sultanas  
40 dried chilies, soaked and ground  
1.25 liters water  
2-3 jackfruit leaves  
1 large can (410g) evaporated milk  
½ can (140g) tomato puree  
4 tablespoons tomato sauce  
2 teaspoons tamarind pulp, mixed with a  
little water and strained  
2 teaspoons salt  
a few sprigs mint leaves  
2 sprigs coriander leaves  
cut into 2.5-cm lengths  
2 scallions, cut into 2.5-cm lengths  
1 teaspoon sugar

**Ingredients to be ground:**

5-cm knob ginger, peeled  
5-cm knob turmeric, peeled

**Method:**

Mix beef and ground ingredients together and leave aside. Heat oil and lightly brown shallot slices until crisp. Remove with a perforated ladle and set aside. Reheat oil and fry cashew nuts until lightly browned. Drain and set aside. Put in sultanas and fry 1 minute, then remove and drain. Add ground chilies and fry until oil separates. Dish out. Add beef, water and jackfruit leaves. Bring to the boil, then reduce heat and simmer for 1 hour until beef is tender. Discard jackfruit leaves and add all remaining ingredients, including those fried. Simmer, stirring frequently, until gravy is thick and meat tender. Jackfruit leaves are used as a meat tenderizer.