

Pork Rendang Recipe

Ingredients: Serves 4

600 g pork sirloin (or wild pig)
½ grated coconut (use only the white flesh of coconut)
100 ml thick coconut milk
1 tablespoon tamarind juice

Spices to be grounded:

20 pieces peeled shallots
5 cloves peeled garlic
20 dried red chilies (or amount to preference)
5 fresh red chilies
4 pieces candlenuts
2 sprig young turmeric leaves (daun kunyit)
2 stalks lemongrass (use only the bottom white tender part)
2 slices galangal (lengkuas)

Seasoning:

½ tablespoon gula melaka or brown sugar
½ teaspoon salt or to taste

Method:

Pan fry the grated coconut until golden brown (do not put oil) and blend until fine. Slice the pork sirloin into thin slices and marinate with soy sauce and tamarind juice for approximately 15 minutes. Heat 5 tablespoons of cooking oil and sauté grounded spices over low to medium heat until fragrant, then toss in meat and keep on stir-frying. Add some water and seasoning, cover with the lid and simmer over low heat until the meat is soft. Pour in thick coconut milk and bring to the boil. Lastly mix in the fried grated coconut (kerisik) and serve hot with steamed rice or Nasi Lemak.

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