

Rendang Tok Recipe

Ingredients: Serves 4

1.5 kg beef
150 g shallots, peeled and sliced
120 g garlic, peeled and sliced
150 g ginger, peeled and shredded
½ skinned coconut, grated for kerisik
½ young but firm skinned coconut, cut into thin 5-cm long slices
Pure coconut cream, squeezed from 5 grated coconuts
3 teaspoons salt or to taste

Ingredients to be ground:

2 rounded (heaped) tablespoons ground coriander (ketumbar serbuk)
2 tablespoons ground chili
1 teaspoon cumin (jintan manis biji)
1 teaspoon fennel seeds (jintan putih biji)
½ teaspoon black peppercorns
10 cardamoms (buah pelaga)
10 cloves (bunga cengkih)
5-cm stick cinnamon
1 teaspoon ground turmeric (kunyit serbuk)

Method:

Cut cleaned beef into 5-cm cubes. Set aside. Prepare marinade. Except beef and salt, put all other ingredients, including those ground, into a large bowl. Mix well. Add beef pieces and leave to marinate for 2 hours. Transfer meat and marinade to a pot. Bring to a slow boil, then simmer over low heat, stirring frequently, for 2 hours - 2 hours 30 minutes. When meat is tender and almost black in color and gravy dry, add salt to taste. To prevent meat and gravy from sticking to pot, stir continuously when gravy is almost dry.