

Serunding Daging Recipe

(Malaysian Shredded Spicy Dried Beef Recipe)

Ingredients:

300 g beef
2 kaffir lime leaves, finely sliced
1 turmeric leaf, finely sliced
1 rounded teaspoon tamarind pulp, mixed with 3 tablespoons water and strained
1 tablespoon sugar
250 ml coconut milk, squeezed from ½ grated coconut with sufficient water added
½ grated skinned coconut, dry-roasted until light brown
1½ teaspoon salt

Ingredients to be grounded:

15 dried red chilies, soaked to soften
10 shallots, peeled
2 cloves garlic, peeled
2 stalks lemon grass
2.5-cm knob galangal, peeled
1.25-cm knob ginger, peeled
2.5-cm square piece dried shrimp paste (belachan)
2 tablespoons coriander seeds (cilantro)
1 teaspoon cumin seeds

Method:

In a saucepan, simmer beef with enough water to cover meat for 1 hour. Alternatively, pressure cook for 30 minutes. Remove cooked beef and drain in a colander until dry and cool. Cut cooled meat into 2.5-cm cubes, then shred finely with fingers. Mix meat shreds with ground ingredients, kaffir lime and turmeric leaves, tamarind juice and sugar. Leave for 15 minutes. Into a kualu or wok, put marinated meat and coconut milk. Bring to a slow boil. Reduce heat and fry continuously until almost dry, then add grated coconut and salt to taste. Cook over very low heat for 30 minutes more, stirring all the time, or until completely dry.