

Beef Rendang style (Braised with coconut milk) |

Recipe for 4 servings

Description

Originally from Sumatra, beef rendang is one of the best braised beef dishes of all time!

Note

Salam leaves are the Indonesian equivalent of Bay leaves, if you cannot find Salam leaves, feel free to replace with Bay leaves.

Ingredients

Rendang spice mix

- 2 Gr Long pepper
- 2 Gr White pepper
- 1 Gr Ground cloves
- 2 Gr Black cardamom
- 2 Gr Black cumin
- 1 Gr Wild andaliman pepper
- 1 Gr Coriander seeds
- 0.50 Stick(s) Cinnamon
- 3 Unit(s) Bird's eye chili

White curry paste

- 125 Gr White curry paste

Garnishes

- 2 Unit(s) Green onion
- 4 Sprig(s) Coriander
- 50 Gr Fried oignons

Preparation

- Preparation time **60 mins**

Rendang spice mix

Combine all the spices and roast for 3-5 minutes then blend in a spice grinder or coffee grinder. Set aside.

Beef Rendang

In a large stock pot with a drizzle of vegetable oil, sweat the white curry paste and spice mix for 3-5

Rendang aromatic ingredients

- 4 Unit(s) Kefir lime leaves
- 0.50 Stick(s) Lemongrass
- 3 Unit(s) Salam leaves

Rendang Beef

- 600 Gr Beef top blade
- 400 Ml Coconut milk
- 400 Ml Beef broth

minutes. Add the aromatic ingredients and cook for another minute. Deglaze with the coconut milk and beef broth. Add the beef cubes, bring back to a boil and then transfer to the oven at 300F for 3-5 hours or until the beef is falling apart.

Plating and garnishes

Slice the green onions diagonally and finely slice the cillantro.

In a bowl, make a bed of rice and then top with the rendang beef. Finish by sprinkling with green onion, cillantro and fried onions.

Bon appétit!