



Beef Rendang Steak with Potato Begedils

Overview

Difficulty Hard

Servings 2

Preparation Time 190 mins

Cooking Time 30 mins

Ingredients

Marinade

- 1 stalk of fresh lemongrass (smash tender part of stalk bottom)
- 15g of galangal (chopped)
- 15g of ginger (chopped)
- 1 tablespoon of coriander (toasted and grinded)
- 1 tablespoon of cumin (toasted and grinded)
- 1/2 tablespoon of fennel (toasted and grinded)
- 8 red onions (chopped)
- 2 cloves of garlic (chopped)
- 2 ribeye beef cuts (300g each)
- 1 1/2 tablespoons of salt
- 2 tablespoons of palm sugar
- 1 tablespoon of tamarind juice
- 1/2 tablespoon of turmeric
- 1/4 cup of avocado oil

Red Rendang Butter Sauce

- 5 cloves of garlic (minced)
- 2 tablespoons of ginger root (grated)
- 1 tablespoon of ground turmeric
- 2 tablespoons of ground cinnamon
- 1 tablespoon of curry powder
- 1 tablespoon of chili powder
- 1/4 tablespoon of black pepper
- 2 stalks of lemongrass
- 1/2 cup of thick coconut milk
- 1 tablespoon of salt
- 1 tablespoon of sugar
- 100g of unsalted butter
- 6 tablespoons of avocado oil

Potato Begedil

- 1 big potato (180g, cooked)
- 2 tablespoons of fried onions
- 1 egg yolk
- 80g of minced beef
- Pinch of salt
- Pinch of pepper
- 1 tablespoon of flour
- 1 whole egg

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Methods

Step 1.

Blend marinade ingredients to a fine paste in the Bosch ErgoMixx hand blender.



Step 2.

Spread the blended mixture onto the steak and marinate the meat overnight or for at least 3 hours.



Step 3.

Heat 6 tablespoons of sesame oil in a hot wok on the Bosch induction hob. Add minced garlic, grated ginger, ground turmeric, curry powder, chili powder, cinnamon and black pepper and stir fry for 2-3 minutes.



Step 4.

When the spices are sizzling in the wok, add lemongrass, 1/2 cups of thick coconut milk (or 2 tablespoons of coconut powder to 1/2 cups of water), along with 1 tablespoon of sugar and 1 tablespoon of salt.



Step 5.

Add in unsalted butter to season and to give the mixture a thick texture. Cover the pan and simmer with low heat for 10 minutes, until the gravy thickens.



Step 6.

Over a Bosch stove grill, grill the steak to desired doneness. * Chef's tip: Allow the beef steak to cool on the pan for at least 25 minutes before reheating for 2–3 minutes on high heat. This will allow the heat from the pan to spread evenly to all parts of the steak.



Step 7.

Mash cooked potatoes finely, adding in minced beef, fried onion pieces, salt and pepper if desired. Mix well and press into small balls inside your palm.



Step 8.

Apply a dash of flour to each begedils and beat one egg in a bowl. Dip begedils into the egg wash and fry until they turn golden and crispy. Begedils can be kept for a few days without going bad. Fry lightly to reheat.



Guten Appetit



Product Used

Serie | 8 120 cm Stainless Steel Island Hood

The island chimney hood: Flexible ceiling mounting for your island kitchen

