



## Beef Serundeng (Beef with Caramelised Grated Coconut)

**Difficulty:** Easy

**Servings:** 4 - 6

**Preparation Time:** 20 mins

**Cooking Time:** 40 mins

## Ingredients

- 2 Asian Bay Leaves
- 2 Pinches Coriander Powder
- 10g Turmeric
- 10g Ginger
- 15g Shallots
- 20g Garlic
- 30ml Water
- 30ml Cooking Oil
- 150g Palm Sugar
- 200g Grated White Coconut
- 300g Beef

# Methods

1. Chop palm sugar finely. Remove the silver skin and chop beef into slices.



2. Blend garlic, shallots, turmeric and ginger into a paste using your Hand Blender.



3. In a lightly heated pan, add oil and beef slices. Fry beef for 3 to 5 minutes, until brown. Remove beef slices after.



4. In the same pan, add blended paste, Asian bay leaves and coriander powder. Fry for 3 to 5 minutes.



5. Add water and palm sugar. Stir well for 10 to 15 minutes, till the mixture caramelizes and forms a stringy pull.







6. Add grated white coconut and mix well, till the coconut is well coated and dry. Add beef slices and toss it well, together with the grated coconut.



7. Serve and enjoy.

