



Beef Rendang

Overview

Difficulty: Medium

Servings: 4 - 6

Preparation Time: 45 minutes

Cooking Time: 120 minutes

Ingredients

1.2kg	Beef (Preferred cuts, can add shin)	3	Cinnamon sticks
3	Limes – Medium size	5g	Cloves
10g	Galangal	5g	Cardamom
3 Stalks	Lemon Grass	5g	Fennel Seeds
6	Kaffir Lime Leaves	5g	Cumin Seeds
3	Bay Leaves (Daun Salam)	5g	Coriander Seeds
1	Turmeric Leaf	5g	White Pepper Corn
50ml	Cooking Oil	5g	Nutmeg Flower
20g	Ginger	A	Pinch Nutmeg Powder
80g	Shallots	1L	Coconut Cream
50g	Garlic	500ml	Chicken Stock
60g	Chilli Paste	A Pinch	Salt
100g	Big Red Chilli	A Pinch	White Pepper Powder
3	Star Anise	To Serve	White Rice (Optional)

Methods

Step 1

Cut beef into chunks of about 8cm and marinate with lime juice.



Step 2

Blend shallots, garlic, ginger, big red chilli and chilli paste to a smooth paste.



Step 3

Separately, blend white peppercorn, cumin seeds, fennel seeds, cloves, cardamom, coriander seeds, and nutmeg flower, until fine and well mixed.



Step 4

In a lightly heated pan, fry galangal, turmeric leaf, kaffir lime leaves, bay leaves (daun salam) and lemongrass on low heat till fragrant.



Step 5

Add in the blended chilli paste, cinnamon sticks, star anise, a pinch of nutmeg powder, and the blended spices. Fry until slightly dry and add a pinch of salt and pepper



Step 6

Shift the fried spices into a large pot, and add in the marinated beef chunks, chicken stock and coconut cream. Season with salt and pepper if needed.



Step 7

Simmer for about 2 hours until the meat is soft and tender.

