

Recipe Courtesy of Just As Delish

Ingredients

700g Beef, cut into 4cm cubes
550ml thick Coconut Milk
400ml Water
1 Turmeric Leaf, shredded and knotted
1 piece Dried Tamarind Skin (asam keping)
2-3 Kaffir Lime Leaves
2 stalks Lemongrass, crushed
6 Shallots, sliced
4 tablespoon finely Grated Coconut, for kerisik
3-4 tablespoon oil

Rempah (Ground Spices)
15 Dried Chillies, soaked
3cm Galangal
3cm Ginger
1cm Fresh Turmeric
(or 1 teaspoon turmeric powder)
1 teaspoon Ground Fennel
1 teaspoon Ground Black Pepper
2-1/2 tablespoon Ground Coriander
salt to taste

Preparation

- Grind the rempah (ground spices) ingredients in a food processor or use a pestle and mortar.
- Marinate beef with grinded rempah for 15 minutes.

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- Toast grated coconut on a pan on low heat, until it turns brown and very fragrant.
- Heat oil in a heavy-based pot on medium heat and fry shallots and garlic until fragrant and soft. Add lemongrass and marinated beef. Fry for 2-3 minutes.
- Add water, coconut milk, kerisik, turmeric leaf, tamarind skin and kaffir lime leaves. Bring to boil, the curry will be light yellowish colour. Continue simmering over low heat for about 3 hours. Add salt to taste. The colour will turn to brown after coconut milk has evaporated. Stir occasionally so that the curry does not stick to the pot.
- The rendang is ready when the colour turns dark brown and thick, and beef is tender.

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