

**RECIPE 3: Rendang Daging**

PORTION SIZE : 10 PAX

**RECIPE:**

QTY	NO. OR WT. UNIT	INGREDIENTS
1	Kg	Beef
250	Gm	Dried chilli
100	Gm	Onion
50	Gm	Garlic
70	Gm	Ginger
30	Gm	Galangal
70	Gm	Lemon Grass
30	Gm	Bird's eye chilli
50	Gm	Turmeric powder
70	Gm	Coconut Crumbs
5	Gm	Lime Leaves
5	Gm	Turmeric Leaves
1½	Tin	Coconut Milk

**PREPARATION:**

<ul style="list-style-type: none"> <li>• Cut beef into large pieces.</li> </ul>
<ul style="list-style-type: none"> <li>• Heat oil in a pot over slow heat until it is slightly smoking. Add in the pounded ingredients and stir-fry it until fragrant.</li> </ul>
<ul style="list-style-type: none"> <li>• Add meat and stir well. Add in coconut milk, lime leaves and turmeric leaves, and cook until the meat is tender.</li> </ul>
<ul style="list-style-type: none"> <li>• Add in coconut crumbs and stir well.</li> </ul>
<ul style="list-style-type: none"> <li>• Simmer over low heat until the gravy is quite dry, add in a pinch salt and sugar and stir constantly.</li> </ul>
<ul style="list-style-type: none"> <li>• Serve while the dish is still hot.</li> </ul>