

Beef rendang

Indonesian beef slow-cooked in coconut and spices

Serves 6

Ingredients

MEAT

- **1 kg** beef (thick rib or chuck)
- **0.5 tbsp** asem (tamarind paste)

BUMBU AND SAUCE

- **1 l** coconut milk
- **2** star anise
- **6** shallots
- **3 cloves** garlic
- **5** lombok (red chillies)
- **3 cm** fresh ginger
- **2 cm** fresh galangal
- **3 cm** fresh turmeric (or 1.5 tbsp ground turmeric)
- **1 tsp** jinten (ground cumin)
- **4 tsp** ketumbar (ground coriander)
- **2** cloves (or 1 tsp ground cloves)
- **1 stalk** lemongrass
- **2** kaffir lime leaves
- **1** daun salam (Indonesian bay leaf)
- **2** candlenuts, chopped and briefly toasted
- salt to taste (or stock powder)
- oil for frying

TO FINISH

- **250 g** desiccated coconut

Method

BUMBU

1. Put the star anise in a pan with a little coconut milk and leave to infuse for 10 minutes.
2. Meanwhile, peel the shallots and garlic and peel the ginger and turmeric. Roughly chop the shallots, garlic, ginger, turmeric, galangal and chillies.
3. Remove the star anise from the coconut milk.
4. Grind the shallots, garlic, ginger, turmeric, galangal, chillies, cumin, coriander and the coconut milk in the mortar (or food processor) into a spice paste: the bumbu.

MEAT AND SAUCE

5. Cut the meat into satay-sized cubes and mix with the tamarind.
6. Heat a spoonful of oil in the casserole and fry the bumbu.
7. Trim the ends of the lemongrass, remove the outer leaf, bruise the stalk and tie it in a knot.
8. Add the lemongrass, whole cloves, salam leaf, candlenuts and lime leaves together with the rest of the coconut milk. Simmer for about 10 minutes until the coconut milk has thickened.

SIMMERING

9. Add the meat and simmer for 3 hours (or 1 hour in the pressure cooker).
10. Meanwhile, toast the desiccated coconut until golden brown in a clean, dry non-stick pan.
11. After 2.5 hours, add the toasted coconut and salt to taste.

EQUIPMENT

Knife, chopping board, mortar and pestle (or food processor), casserole (or pressure cooker), non-stick frying pan

> **Tip:** Desiccated coconut colours very quickly once the pan is hot. Stay with it and stir regularly.