

Rendang Spice Paste

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3/4 cup grated coconut
15 dried chillies
10 shallots, sliced
4 cloves garlic, sliced
20g fresh ginger, sliced
1 tsp turmeric
2 stalks lemon grass, bashed and sliced
4-6 bird chillies, optional for extra heat

Beef Rendang

500g rump steak, sliced into 12-15mm (half-inch) cubes
1 1/4 cup coconut milk
1 cup water
2 kaffir lime leaves, torn
1 1/2 teaspoon salt
1 teaspoon sugar

Place the coconut in a wok over a medium heat and dry-fry until golden brown. Cool slightly before grinding finely in mortar and pestle, or in food processor.

Snip chillies into 25mm lengths. Soak in hot water until

softened. Discard half the seeds and place the chillies in electric blender jug with shallots, garlic, ginger, galangal, turmeric and lemon grass. If you want a hotter rendang, add bird chillies. Add 1/2 cup water and grind to a paste- but not too finely.

Place spice paste, beef, coconut milk, and water in a roomy wok. Bring to a boil and simmer on medium heat, stirring now and then until mixture is well reduced and thick and oil surfaces—at least 45 minutes.

Add ground toasted coconut, kaffir lime leaf, salt, sugar. Cook another 5-10 minutes, taste, and adjust seasonings if necessary.

Serve with rice.