

MALAYSIAN BEEF RENDANG

Serves 4

INGREDIENTS

BRISKET

- 250ml vegetable oil
- 6 sprigs curry leaf, picked
- 500g brisket with fat trimmed off, sliced into 2cm chunks
- 1 cup water
- 1 tsp salt

SPICE PASTE A

- 10 dried long red chillies, soaked in hot water for 30 minutes
- 2cm piece galangal, thinly sliced
- 1 large red onion, peeled, quartered
- 3 cloves garlic, roughly sliced
- 3cm fresh ginger
- 3 stalks lemongrass

DRY SPICES

- 2 Tbs ground coriander
- 1 Tbs ground cumin
- 1 Tbs ground fennel

SPICE PASTE FINISHING

- 1 cup shredded coconut, toasted at 160°C FF until deep brown
- 2 cups coconut milk
- 2 Tbs sugar
- 1 tsp salt
- 1/4 cup white vinegar

GARNISH

- 1 bunch coriander
- Lime wedges

RICE

- 1 cup jasmine rice
- 1 tsp ground tumeric
- 3/4 cup coconut milk
- 3/4 cup water
- 1/2 tsp salt

METHOD

To make the rice

Combine all the rice ingredients in a medium non-stick saucepan and bring to the boil. Cover and simmer on low heat for 10 minutes, until there is no water visible and large pits dot the surface. Leave covered for another 15 minutes to steam before fluffing with a fork or spatula.

To make the beef

First, pressure cook the brisket with the water and salt for 30-35 minutes in pressure cooker on high or until it's just reached a pull apart texture. Transfer the brisket onto a plate.

To make the spice paste

Blend all SPICE PASTE A ingredients including about 1/4 cup of the chilli soaking water, together until completely smooth. Warm the oil and curry leaves in a large frypan or wok over medium heat, then add the spice paste and dry spices. Cook until dark, thick and fragrant. Add the shredded beef and SPICE PASTE FINISHING ingredients, making sure to taste for balance. It should be a little sweet with a hint of acidity.



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