

# SPICY BEEF RENDANG

SPICY INDONESIAN CURRY  
FROM SCRATCH



**In your Dandaragan Organic beef box there are a few cuts that need a slow hand - this Indonesian curry is fairly simple to make but you do need a bit of time & patience as rendang is a dry curry and needs time to absorb all the liquid & flavour.**

## Ingredients

- 1.5 kg cubed steak
- 1 tablespoon of vegetable oil
- 2 onions, roughly chopped
- 2 cloves garlic, crushed
- 400 ml coconut milk
- 2 teaspoons ground coriander seeds
- 1/2 teaspoon ground fennel seeds
- 2 teaspoons ground cumin seeds
- 1/4 teaspoon ground cloves
- 4–6 small red chillies, chopped. Seeds removed.
- 1 tablespoon lemon or lime juice
- 1 stem lemon grass, white part only, bruised, cut lengthways
- 2 teaspoons grated palm sugar or soft brown sugar

## Methods

- Brown the meat in the oil.
- Place the onion & garlic in a food processor & process until smooth, adding water, if necessary.
- Bring the coconut milk to boil in a large heavy saucepan then reduce the heat (medium) & cook, stirring occasionally, for 15 minutes, or until the milk has reduced by half & the oil has separated. Try not to let the milk go brown.
- Add coriander, fennel, cumin & cloves to the pan & stir for 1 minute. Add the meat & cook for 2 minutes,. Add the onion mixture, chilli, lemon juice, lemon grass & sugar. Cook, covered, over medium heat for 2 hours, or until the liquid has reduced & the mixture has thickened. Stir frequently to prevent it sticking to the bottom of the saucepan.
- Uncover & continue cooking until the oil from the coconut milk begins to emerge again, letting the curry develop colour & flavour. Be careful that it does not burn. The curry is cooked when it is brown & dry.