Rendang sapi



Used bresc products



Bresc Garlic puree 1000g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Ingredients

4

- For the spice paste
- 5 shallots, chopped
- 12 g Bresc Garlic chopped
- 12 g galangal root
- 12 g Bresc Ginger puree
- 3 g turmeric
- 4 g ginger root
- 4 lemon leaves
- 2 g nutmeg
- 8 g palm sugar
- 5 roasted candlenuts
- 12 g Bresc WOKchilli
- salt and pepper to taste
- For the rendang (stew)
- 4 whole cloves
- 2 salam leaves
- 0.5 l coconut milk
- 12 g Bresc Lemongrass puree
- 2 star anise seeds
- 40 g grated coconut, roasted
- 500 g stewing beef, chopped
- oil for frying

Preparation method

Puree all the ingredients for the spice mix into a smooth paste. Heat the oil in a wok or casserole and gently the fry the paste for 2 minutes. Add the lemongrass and salam leaves; stir the mixture well while it is frying. Add the coconut milk, cloves and star anise to the spice paste in the pan. Bring to the boil while continuing to stir. Add the meat and stew until cooked. Taste the rendang to see whether any salt or pepper is required. Finally, add the roasted coconut and leave the rendang to simmer briefly.
Serving suggestion: with rice, prawn crackers and beans