Rendang spring rolls



Used bresc products



Bresc Garlic puree 1000g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Ingredients

- For the rendang spice paste
- 5 shallots, chopped
- 10 g Bresc Garlic puree
- 10 g galangal root
- 10 g Bresc Ginger puree
- 4 g turmeric
- 4 g ginger root
- 4 lemon leaves
- 2 g nutmeg
- 8 g palm sugar
- 5 roasted candlenuts
- 10 g Bresc WOKchilli
- salt and pepper to taste
- For the rendang spring roll
- 4 whole cloves
- 2 salam leaves (Indonesian bay-leaf)
- 0.5 l coconut milk
- 10 g Bresc Lemongrass puree
- 2 star anise seeds
- 20 g dessicated coconut, fried
- 500 g stewing beef, chopped
- oil for frying
- 8 sheets spring roll pastry
- flour paste

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 carefully to the pan and leave the heat on high for another minute. Next, cover the pan, turn to a low heat and stew for 2 hours. Stir regularly. After 2 hours of stewing, check whether the meat is tender and taste the rendang to see whether any salt or pepper is required. Finally, add the roasted coconut and leave the rendang to simmer briefly.
Arrange the spring roll pastry sheets into a diamond shape and spoon the meat into the centre in the shape of a sausage. Fold up the sides and roll up tightly. Make a paste with the flour and some water and spread a little on the top corner while rolling them up. Heat the deep-fryer and deep-fry the spring rolls until golden-brown.