



INDONESIAN (MINANGKABAU)

# Beef Rendang

| COMPLEXITY | SERVES | PREP   | COOK        | TECHNIQUE | CUT                     |
|------------|--------|--------|-------------|-----------|-------------------------|
| Complex    | 6      | 30 min | 3 hr 30 min | Braise    | Chuck roast & stew beef |

## Ingredients

- 1 kg (2¼ lb) chuck roast, cut into 4 cm (1½ in) cubes
  - 800 ml (3½ cups) full-fat coconut milk (two 400 ml cans)
  - 2 stalks lemongrass, bruised
  - 4 makrut lime leaves (or 1 tsp finely grated lime zest, added with the kerisik)
  - 2 tbsp toasted unsweetened desiccated coconut, ground to a paste (kerisik)
  - 1 tbsp palm sugar or brown sugar
  - 1½ tsp salt
  - 1 cinnamon stick
  - 3 cloves
  - 2 star anise
- SPICE PASTE**
- 6 shallots, roughly chopped
  - 5 cloves garlic
  - 5 cm (2 in) fresh ginger, sliced
  - 5 cm (2 in) galangal, sliced (or extra ginger)
  - 8 dried red chillies, soaked in hot water 15 minutes and drained
  - 1 tsp ground turmeric
  - 1 tsp ground coriander

## Steps

1. Blend the spice paste ingredients with a splash of water until smooth.
2. Add the paste, coconut milk, lemongrass, lime leaves, cinnamon, cloves and star anise to a wide heavy pot. Stir over medium heat until it begins to bubble.
3. Add the beef and salt. Lower the heat and braise uncovered at a steady, lazy bubble for 1½ hours, stirring every 15 minutes, until the sauce is thick and the beef is just tender.
4. Stir in the kerisik and sugar. Keep cooking, now stirring more often, as the coconut milk breaks and the oil separates out, about 45 minutes.
5. Turn the heat to low and keep stirring for 30 to 40 minutes more. The sauce will darken from orange to deep brown and cling to the meat; the beef will fry gently in its own oil.
6. Stop when the pieces are dark, glossy and almost dry, with no liquid left pooling. Taste and add salt.
7. Remove the whole spices and lime leaves, and let the rendang rest for 20 minutes before serving.

## Notes

- **Make ahead:** rendang improves overnight and keeps 3 to 4 days in the fridge; reheat until steaming hot, 74°C (165°F).
- **Wetter version:** stop at step 4 for a saucier, curry-like kalio.
- **Serving:** steamed rice, with a little cucumber or blanched greens to cut the richness.

- **Freezer:** freezes well for up to 3 months. Thaw overnight in the fridge and reheat gently until steaming hot.
- **Chef's touch:** toast the cinnamon, cloves and star anise in the dry pot for 30 seconds before adding the paste and coconut milk; the heat wakes their oils.