



Beef Rendang

Cooking
time

110
min

Recommended
cut

Top-round, Gooseneck round

Level of
difficulty



Ingredients (serves three)

Japanese Wagyu (block of top round,
gooseneck round) 500g (17 oz)
Salt, pepper 2g (0.1 oz) each
Salad oil 20cc (1.3 tablespoon)
Butter 10g (0.4 oz)

(A)

Garlic (grated) 15g (0.5 oz)
Ginger (grated) 20g (0.7 oz)
Onion (grated) 50g (1.7 oz)
Salt 3g (0.1 oz)
Chili powder 3g (0.1 oz)
Curry powder 10g (0.4 oz)

(B)

Water 200cc (0.8 US cup)
Lemongrass stem (chopped in half and
mashed with flat of knife) 1
Kaffir lime leaves 2
Coconut milk 1 can (400cc) (1.6 US cup)
Sugar 15g (0.5 oz)

(C) Rice cooked with butter and salt

Rice 1 cup (160g (5.6 oz))
Butter 20g (0.7 oz)
Salt 3g (0.1 oz)

Fresh coriander leaves To taste

How to cook

1. Make holes in the beef with a metal skewer and dice into 3cm (1.2 in) chunks.
2. Put salad oil and (A) into a pan over low heat and stir-fry for 5 minutes until the water evaporates. Add (B).
3. Sprinkle salt and pepper over the beef cubes from step 1 and place them with butter in a separate frying pan over medium heat and roll the meat until the surface is well roasted. Place the beef in the pan from step 2 and simmer for 70 minutes over low-medium heat and stir occasionally. Lower the heat for an additional 20 minutes and mix the substance on the bottom of the pan.
4. Rinse and strain the uncooked rice. Combine the rice, butter, salt and 200cc (0.8 US cup) of water from (C) in a rice cooker and cook. Stir the rice well before serving on a plate. Top the rice with beef from step 3 and add the coriander.