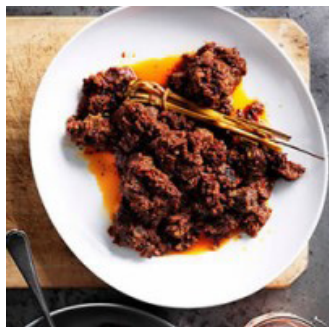


Cape Grim Beef Rendang

SERVING FOR 6 PEOPLE



Ingredients

- 2 lemongrass stalks, white part only, finely chopped
- 30 gm (6cm piece) ginger, coarsely chopped
- 20 gm (4cm piece) galangal, finely chopped
- 13 long red chillies, coarsely chopped
- 1 onion, finely chopped
- 5 garlic cloves, coarsely chopped
- 35 gm desiccated coconut
- 80 ml (1/3 cup) vegetable oil
- 850 gm beef, cut into 5cm cubes
- 500 ml (2 cups) coconut milk
- 1 tsp caster sugar
- Steamed rice to serve

METHOD:

Process lemongrass, ginger and galangal in a food processor to form a fine paste. Add chilli, onion and garlic and process to a coarse paste.

Dry-fry coconut in a frying pan over medium heat, stirring occasionally, until golden (3-5 minutes), set aside.

Heat oil in a large saucepan over medium heat, add paste and stir-fry until aromatic (4-6 minutes). Increase heat to high, add meat and stir-fry until meat browns (3-5 minutes). Add reserved coconut and fry for 1 minute. Add coconut milk, sugar and 500ml water and bring to the boil, stirring frequently to prevent the coconut milk splitting. Reduce heat to low and simmer, stirring occasionally, until meat is tender and coconut liquid begins to turn to oil (2-2½ hours), then remove beef with a slotted spoon and set aside.

Cook sauce, stirring continuously (be careful as hot oil will spit) until almost dry (5-10 minutes). Return beef to pan, stir gently, season to taste and serve with steamed rice.