

# Beef Rendang - Rick Stein

Yield: 6 min  
Total Time: 170 min

Recipe from: <https://www.recipeschoose.com/recipes/rick-stein-india-recipe>

## Ingredients:

- 1 1/4 cups coconut grated fresh, I had to use unsweetened desiccated coconut
- 8 chillies dried Kashmiri
- 2 tablespoons coriander seeds
- 1 teaspoon cumin seeds
- 1 teaspoon turmeric powder
- 1 3/8 cups shallots or onions - roughly chopped
- 3 1/2 tablespoons garlic roughly chopped
- 1/2 cup galangal peeled, or ginger
- 6 chillies hot red birds eye, seeded and roughly chopped
- 3 tablespoons coconut oil you can use vegetable oil
- 3 5/16 pounds chuck steak braising steak in the UK - cut into 5-6cm chunks
- 1 spice paste quantity of rendang, as above
- 1 11/16 cups coconut milk canned, don't buy the reduced fat stuff
- 4 lemongrass stalks bruised -, just bash them lightly
- 12 kaffir lime leaves dried, crumbled
- 2 cinnamon sticks x 7.5cm
- 1/2 cup tamarind water all you do is soak the 60g of pulp in 125ml of hot water and leave for 5 minutes.
- seeds Break up the pulp with your fingers and then strain the syrupy mixture through a fine discarding the fibrous material and
- 1 tablespoon palm sugar sold as a golden/tan paste - or you can use brown sugar but palm sugar will taste better in this dish.