





BEEF RENDANG

Often inappropriately referred to as dry curry, rendang is an iconic dish of Southeast Asia. Popular in Indonesia, Malaysia, and Singapore, it is often made with beef, but it can also be made with other meats or starchy vegetables. A key to success with this dish is to cook the beef until the sauce is completely dry and the fat begins to render.

YIELD: 8 PORTIONS

Rempah	
3 guajillo chiles, stems and seeds removed	3 stalks lemongrass, coarsely chopped
3 kaffir lime leaves	3 macadamia nuts
1 tsp/2 g cracked black peppercorns	2 fl oz/60 mL vegetable oil
½ oz/14 g thinly sliced peeled galangal	3 lb/1.36 kg beef shoulder, cut into 1½-in/4-cm cubes
¼ cup/48 mL ground turmeric	Salt, as needed
5 garlic cloves	3 cups/720 mL coconut milk
5 shallots, sliced	Juice of 3 limes
	Steamed rice, as needed

1. Soak the chiles in water for about 10 minutes.
2. In blender, combine the chiles, lime leaves, peppercorns, galangal, turmeric, garlic, shallots, lemongrass, and macadamia nuts. Purée until smooth. Use water to facilitate blending only if necessary.
3. In a rondeau or wok, sweat the rempah in 1 fl oz/30 mL oil over moderate heat until the fat begins to separate from the solids and the rempah is aromatic, 8 to 10 minutes.
4. Season the beef with salt, add to the rempah along with the remaining oil, and continue to sweat gently over medium heat until the beef is cooked on all sides, about 5 minutes.
5. Add the coconut milk, and cook until the meat is tender and a “dry sauce” is created, 45 to 60 minutes. If the sauce has reduced to almost a paste consistency but the meat is not tender yet, add more water and continue cooking as needed.
6. Once the beef is tender and the sauce is reduced to a paste, add the lime juice, and continue to cook for 1 minute more. Adjust seasoning with salt if needed.
7. Serve over steamed rice.

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