

Miele

Beef rendang

By Miele

20 minutes

Preparation time

2 hours 45 minutes

Cooking time

6 serves

Serves



INGREDIENTS

Spice paste

8 dried whole red chillies (10 g), stalk and seeds removed
8 cloves
5 green cardamom pods
2 tsp ground cinnamon
1 star anise
6 garlic cloves
4 shallots, roughly chopped
1 lemongrass stalk, white part chopped, green section tied into a knot
8 cm piece ginger (40 g), chopped
2 cm piece galangal (10 g), chopped

Beef rendang

1 x 400 ml tin coconut milk
1 kg beef chuck, cut into 3 cm x 3 cm chunks
1 tbsp tamarind paste
1 tsp salt flakes
4 makrut lime leaves

Kerisik

15 g (¼ cup) shredded coconut

To serve

1 tbsp brown sugar
2 tsp fish sauce, or more to taste
2 makrut lime leaves, very thinly sliced
1 long red chilli, thinly sliced
Coriander leaves
Roasted peanuts
2 Lebanese cucumbers, thinly sliced
Steamed rice

Miele Accessories

Gourmet oven dish

METHOD

Spice paste

1. Place the chilli, cloves, cardamom, cinnamon and star anise in a food processor and grind to a powder.
2. Add the garlic, shallots, lemongrass, ginger and galangal and blend until smooth. Add the dry spices and blend again until a smooth paste is formed. Add a little of the coconut milk to mix if needed.

Beef rendang

1. Cook ½ cup of the coconut milk and the paste in a gourmet oven dish on medium-high heat, induction setting 7, for 5 minutes, or until the paste is fragrant.
2. Add the beef, remaining coconut milk, 1 cup of water, tamarind, salt, makrut leaves and lemongrass knot to the dish. Bring the mixture up to a simmer.
3. Place the gourmet oven dish in the combi steam Pro oven on shelf level 2.
4. Select User Programmes and create the following:
Stage 1: Select Combi mode: Fan Plus at 130°C + 85% moisture + 1 hour.
Stage 2: Select Combi mode: Fan Plus at 130°C + 0% moisture + 1 hour 30 minutes.
Save and start the programme.
5. Set a minute minder to stir well after the first hour.

Kerisik

1. Place the coconut in a frying pan on medium heat, induction setting 6. Cook for 10 minutes, stirring occasionally, or until it is dark brown. Allow to cool.
2. Place the coconut in a spice grinder or food processor and grind to a paste.

To serve

1. Place the curry back onto the cooktop and add 1 tablespoon of the kerisik, the brown sugar and the fish sauce. Cook on medium-high heat, induction setting 7 for 5 minutes, or until most of the liquid has evaporated.
2. Top the curry with makrut leaves, chilli, coriander, peanuts and remaining kerisik. Serve with sliced cucumber and steamed rice.

Alternative appliance method

Induction

- The rendang can be cooked on the induction cooktop.
- At step 3 for the rendang simmer the curry on low heat, induction setting 3, covered, for 2 hours. Remove the cover and increase the heat to medium heat, induction setting 5, and simmer for 30 minutes or until the moisture has mostly evaporated.
- Continue with the rest of the recipe as written.

Hints and tips

- Cooking curries in the combi steam Pro oven enables you to change different levels of humidity when needed. It's great to put the curry in the oven and never worry about it burning on the stove!
- Kerisik is used across Indonesian, Malaysian and Singaporean cooking. It's the secret to a rendang!