

# A TASTE OF INDONESIA COOKING CLASS



## *RENDANG SAPI (Beef Stew)*

### *Ingredients:*

- *Beef (cubed) 200 gr*
- *In the blender:*
  - *Shallot 2 pcs*
  - *Garlic 1 pc*
  - *Ginger Root 5 gr*
  - *Chili 3 pcs*
  - *Galangal 5 gr*
- *Lemon grass (pressed) 1 pcs*
- *Palm sugar (chopped) 5 gr*
- *Kaffir lime leaf (whole) 2*
- *Bay leaf (whole) 2*
- *Water 100 ml*
- *Coconut cream 25 ml*
- *Coconut oil 2 tbsp*
- *Seasoning:*
  - *Salt 1 tsp*
  - *Pepper ½ tsp*

### *Cooking Method:*

- *Sauté blended ingredients with oil until fragrant*
- *Add beef, lemon grass, lime, kaffir lime leaf and bay leaf*
- *Pour in water and cook until water reduces to half*
- *Add coconut cream, palm sugar and mix well*
- *Add seasoning to taste*