



Ingredients :

- 1 teaspoon of salt
- 1 teaspoon of turmeric
- 1/2 teaspoon of chili powder
- 6 cloves garlic, minced
- 5 cm of ginger, peeled and grated
- 5 cm of fresh galangal, peeled and grated
- 1 teaspoon of black peppercorns coarsely crushed
- 4 cardamom pods, crushed
- 4 red chillies, seeded and chopped
- 1 stalk lemongrass, finely chopped (just the bulb)
- 3 large onions, finely chopped
- 2 tablespoons of tamarind water
- 3 tablespoon of cooking oil
- 1 kg of braising beef
- 80 cl of coconut milk (2 cans)
- 20 cl of beef broth
- 1 tablespoon of brown sugar
- 4 kaffir lime leaves (bergamot) sliced ??
- 3 anise star
- 1 large cinnamon stick

Preparation :

Cook beef in water with the peppercorns, onion and salt. A boil, reduce heat and remove gray scum that forms .

When there is no more foam, let cook covered for 2 hours. Once cooked, cut the beef into cubes and reserve. Strain the stock with a sieve.

Coarsely grind the salt, turmeric, chili powder, garlic, ginger, galangal, peppercorns, cardamom and chili

in a blender. You can also use a mortar or pestle. Add the lemongrass and onions, then blend again until dough is dry. Stir in the tamarind water and mix again. The dough should be homogeneous.

Heat oil in a stewpan and pour the spice paste, fry for 2 to 3 minutes stirring constantly. Then add the beef with all remaining ingredients and bring slowly to a boil stirring constantly.

Reduce heat, let simmer half covered for 2 hours over very low heat, stirring occasionally. The sauce should reduce and thicken. The taste of all spices should blend harmoniously.

Serve with rice.

Tips : Can be added to the end of the cooking potatoes or small red beans.

Anecdotes : The rendang is a dish originating in Minangkabau in Indonesia and is now consumed throughout the country, but also in Malaysia and Brunei.