



Belicious Rendang



4 Servings



Prep: 10 mins

Cook: 4 hrs

INGREDIENTS

- 1 kg casserole steak, diced
- 1 large onion, chopped
- 2 x 400ml cans coconut cream
- 4 garlic cloves, chopped
- 1 tbsp brown sugar
- 1 tbsp salt
- 2 tbsp tamarind paste
- 3 tbsp vegetable oil
- 1 bunch fresh coriander, chopped
- **30g (3 tbsp) Belicious Rendang Spice Mix**

Rice, enough to serve a family

DECORATION/ACCOMPANIMENT

Rice or bread

Chopped coriander

LET'S GET COOKING!

1. In saucepan fry onion in the oil until brown.
2. Add the steak, Belicious Rendang Spice Mix, brown sugar, salt and stir fry for 2 minutes on high heat until the steak is brown.
3. Add the coconut cream, tamarind paste and garlic, then bring to a boil.
4. Simmer for 3.5 hours on low heat, stirring every 20 minutes to check if it's sticking to the pan, and adding a little extra water if so.
5. In the end remove from heat and add chopped coriander.

Let it rest for 15 minutes before serving with rice or bread.

Scan to order
Belicious ingredients

