



## *Beef Rendang Curry Masala*

Ingredients- 2 stalks lemon grass, 4 kaffir lime leaves, 3 slices galangal, 1 tsp salt, 1 tsp sugar, 2 grated cloves garlic, 2 1/2 cm grated ginger, 200g finely chopped onion, 4 cups coconut cream, 1kg beef cut into cubes, 2tbsp Beef Rendang Curry Masala.

Method. In a blender add the lemon grass, kaffir lime leaves, galangal, salt and sugar and grind to a paste. Add a little water if necessary to grind to a paste. In a saucepan add the coconut milk and bring to the boil. Add the lemon grass mixture and mix well. Add the Beef Rendang Curry Masala, garlic, ginger and onion and stir. Bring to the boil again and add the beef and cook until the beef is tender. Cook uncovered until the liquid had reduced and the coconut cream has boiled down. Serve with glutinous rice. This curry can also be cooked with lamb or chicken if desired