

Le' Spice Curry De Malaya Spice Mix Recipe:

Beef Rendang



Serves 4

Ingredients

1 kg beef chuck fillets
1 whole onion
5 Big Red Chillies deseeded (Omit this part if you want a mild Rendang)
5 Kafir lime leaves
5 cloves garlic - peeled
A handful of macadamia nuts
3 teaspoon **Le' Spice Curry De Malaya Spice Mix**
1 canned coconut milk

Method

Place onions, (chillies), kafir lime leaves, garlic and macadamia nuts in a food processor.
Top up with some oil
Blend the ingredients to make a smooth paste
In a pot – heat up oil on medium heat
Then sauté the paste until it change color
Then add the **Le' Spice Curry De Malaya Spice Mix**
Sauté for another 1 minute

Add the coconut milk

Bring it to boil

Then add the beef cubes

Cook for + 1 hour until most of the liquids are dried and you get thick gravy

Serve with rice