



## RENDANG DAGING MASAK KERING

### Bahan-bahan:

500g daging lembu, dicincang  
6 sudu besar minyak masak

### Bahan-bahan untuk Ditumbuk:

25g lengkuas  
5 batang serai  
120g bawang merah  
5 ulas bawang putih  
15g belacan  
20g kunyit  
5 sudu besar cili boh

### Bahan-bahan A:

200ml **Santan Kelapa M&S Lemak Dikurangkan**  
1½ sudu besar gula perang  
½ sudu teh garam  
1 daun pandan, disimpul

### Bahan-bahan B:

100g kerisik  
1 sudu besar daun limau purut, dicincang

### Cara Penyediaan:

1. Panaskan minyak masak dalam kuali dan masukkan bahan-bahan tumbuk. Masukkan daging dan gaul rata.
2. Masukkan bahan-bahan A dan biarkan mendidih. Kacau berterusan, apabila hampir kering rendahkan api. Masukkan bahan-bahan B dan gaul rata. Kacau sehingga betul-betul kering sebelum diangkat keluar.

## STIR FRIED BEEF RENDANG

### Ingredients:

500g lean beef, shredded  
6 tbsp cooking oil

### Ingredients for Pounding:

25g galangal  
5 stalks lemongrass  
120g shallots  
5 cloves garlic  
15g prawn paste  
20g turmeric  
5 tbsp cili boh

### Ingredients A:

200ml **M&S Reduced Fat Coconut Milk**  
1½ tbsp brown sugar  
½ tsp salt  
1 screw pine leaf, knotted

### Ingredients B:

100g *kerisik* (fried grated coconut)  
1 tbsp kaffir lime leaves, chopped finely

### Method:

1. Heat cooking oil in a wok and add in pounded ingredients. Add in beef, mix well.
2. Add ingredients A and bring to boil, keep on stirring till dry. Add ingredients B and mix well. Keep stirring until nearly dry before removing serving.