



EASY BEEF RENDANG

Serves 4

INGREDIENTS

600g-800g of beef cut in small pieces

1 sliced onion

Fresh coriander leaves

1 AYAM Rendang Paste 185g

1 pack Ayam Brand Coconut Milk 200ml or 1 can AYAM coconut cream 140ml



STIR-FRY

Pour the glass jar of rendang paste in a frying pan, add the meat and stir-fry it over high heat for 5 minutes.

SIMMERING

Add half of the coconut and the sliced onion.

Cover the pan and cook over a low heat around 25 minutes until the meat is tender and the sauce has thickened. Add the balance of coconut milk, the fresh coriander, stir well until heated through.

PRESENTATION

Serve hot with some rice or potatoes.