

Using Karimix Rendang Curry Paste

RENDANG CURRY

Serves: 2-4 as a main course

INGREDIENTS:

60g **Karimix Rendang Curry Paste**
½ onion diced
500g beef, lamb or chicken, cubed
1 tin coconut milk
250 ml water
2 tbsp vegetable oil
2 tsp soy sauce
1 tbsp brown sugar
4 kaffir leaves
Salt and pepper to taste



METHOD:

1. Heat oil in a saucepan until hot.
2. Add onions and **Karimix Rendang Curry Paste** and fry for 10 minutes.
3. Add meat or chicken and stir until the cubes are well coated in the paste. Stir well for 10 minutes.
4. Add coconut milk and water. Stir well and bring to a boil.
5. Reduce to a simmer and add kaffir leaves, soy sauce. Stir well. Add salt and pepper to taste.
6. Simmer very gently for 1 hour or until liquid is absorbed. Stir occasionally.
7. Garnish with coriander and serve hot with rice or paratha bread.

