

Fried Beef in Soy Sauce Gravy Recipe

(Semur Betawi - Indonesian Recipe)

Ingredients: Serves 4

500g beef, thinly sliced
5 tablespoons sweet soy sauce
1 tablespoon margarine
5 shallots, finely sliced
1 salam leaf (or bay leaf as a substitute)
¼ nutmeg, bruised
2 cloves
3 cm cinnamon stick
½ piece mace
1 tomato, chopped
1 tablespoon fried shallots
salt

Spices (ground):

4 cloves garlic
1 teaspoon chopped ginger
3 candlenuts
2 teaspoons coriander
¼ teaspoon cumin
1½ teaspoons peppercorns

Method:

Combine beef with sweet soy sauce and mix thoroughly. Set aside. Heat margarine and gently fry shallots until golden brown. Add ground spices, salam leaf, nutmeg, cloves and cinnamon and mace. Fry until fragrant, then add beef with sweet soy sauce. When the ingredients are cooked, add water to cover beef. Cook until meat is tender and the gravy has thickened, then add chopped tomato. Serve hot with a sprinkle of fried shallots. An additional 300g potatoes, quartered and fried until golden brown may be added after beef is tender. Beef can be replaced with fried bean curd or chicken.

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