

Meat and Grated Coconut Curry Recipe

(Pallu Basa - Indonesian Recipes)

Ingredients: Serves 4

3 tablespoons oil
2 stalks lemon grass, bruised (use only the bottom white tender part)
½ nutmeg
3 cloves
5 cm cinnamon stick
1 kg beef, cut into pieces 1 x 3 x 5 cm
150g shredded coconut, roasted, ground
1 liter coconut milk from 1 coconut
2 tablespoons tamarind juice

Spices (ground):

2 tablespoons coriander
½ tablespoon peppercorns
1 teaspoon cumin
a pinch of aniseed
100g red chili peppers
8 shallots
1½ teaspoons chopped ginger
1 tablespoon chopped galangal
1 teaspoon salt

Method:

Heat oil and sauté ground spices, lemon grass, nutmeg, cloves and cinnamon until fragrant. Add beef and stir. Then add roasted coconut and coconut milk. Simmer and stir from time to time until the beef is tender and the gravy has thickened. Add the tamarind juice and simmer over low heat for 5 more minutes.

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