

## Spicy Beef Curry Recipe

(Malaysian Recipe)

**Ingredients:** Serves 4

600g beef  
1.25 liters coconut milk  
2 rounded (heaped) tablespoons grated  
skinned coconut (white part of coconut only)  
1½ teaspoons salt or to taste

**Ingredients to be ground:**

30 bird's eye chilies  
2.5-cm knob turmeric, peeled  
2.5-cm knob ginger, peeled  
1.25-cm knob galangal, peeled  
12 shallots, peeled  
6 cloves garlic, peeled  
2 stalks lemon grass, sliced  
(use only the bottom white tender part)

**Method:**

Score meat before cutting into thin 4-cm slices. Into a pot, put meat, ground ingredients and coconut milk. Bring to the boil, then simmer gently for 30 minutes or until meat is tender. In the meantime, put the grated coconut, stirring all the time, in a pan with low heat until aromatic and brown (without any oil added) to make kerisik. When meat is tender, add kerisik and salt to taste. Simmer for 5-10 minutes more or until gravy is thick.

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