



♥ RENDANG HITAM ♥

Rendang Hitam Pahang

Ingredients A:-

300g	Beef chunks / 3 chicken whole leg, chopped
3 tbsp	Dark soy sauce
1 tbsp	Kicap manis
1 tbsp	Kerisik
2 cups	Water

Ingredients B:-

1 non	Red onion (thinly slice)
1 pc	Cinnamon stick
2 pcs	Star anise
2 pcs	Cardamom

Paste:-

15 pcs	Dried chilies (boiled for 15min)
1 thumb size	Young ginger
8 pcs	Shallots
6-7 cloves	Garlic
3 stalks	Lemongrass
1 tsb	White vinegar
Pinch of	Salt, pepper and sugar
2-3 tbsp	oil for blending
Oil for frying	

Method:-

1. Blend all ingredients in the paste. Heat oil and fry ingredients A, till fragrant. Then add in the paste (without the dark soy sauce). Continue to fry till dry and oil starts to permeate.
2. Add in beef and kerisik. Fry till quite soft while constantly adding water. Then add in dark soy sauce and kicap manis.
3. Fry for another 1/2 hour over low heat. Once the beef has softened, dish up and serve.