



BLACK CLAY BEEF RENDANG

Serves 4

½ Cup desiccated coconut

2 Tablespoons ground coriander

1 Long red chilli

8 Cloves garlic

2 Shallots

8cm Piece ginger

2 Teaspoons ground turmeric

1 Tablespoon olive oil

800g Beef brisket (or substitute for another slow-cooking cut of beef)

2 x 400ml Cans coconut milk

2 Tablespoons fish sauce

2 Tablespoons brown sugar

10 Kaffir lime leaves

2 Bunches bok choy, quartered lengthways

Steamed rice and lime wedges, to serve

1. Preheat oven to 180C. Toast desiccated coconut in a hot, dry pan for 1-2 minutes or until golden and fragrant. Tip into a food processor with ground coriander, chilli, garlic, shallots, ginger and turmeric. Blitz until finely chopped.

2. Heat a large oven-safe pan over high heat. Add oil and beef. Cook for 2-3 minutes on each side or until well browned. Add paste and cook, stirring, for a further 2-3 minutes or until fragrant and slightly darkened in colour. Stir in coconut milk, fish sauce, brown sugar, lime leaves and one cup water. Cover tightly with foil, then transfer to the oven. Cook for 3 hours or until beef is tender and sauce has thickened.

3. Steam or boil bok choy for two minutes or until just tender. Serve rendang with bok choy, rice and lime wedges.