

Juicy Bounce paired with Crispy Beef Rendang



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- Sub Category Name
Combo
Appetisers

Ingredients

Juicy Bounce paired with Crispy Beef Rendang

Juicy Bounce

- Dilmah Tie Guan Yin
- Kombucha
- Pineapple
- Apple
- Passion fruit
- Pickled Fruit Snacks

Crispy Beef Rendang

- Beef Rendang
- Coconut
- Tartlet

Methods and Directions

Juicy Bounce paired with Crispy Beef Rendang

Crispy Beef Rendan



- Make the Spice Paste: Blend all spice paste ingredients until smooth.
- Cook the Paste: Heat oil in a large pot, add the spice paste, and cook until fragrant.
- Add Beef: Add beef and cook until coated with the paste. Add Coconut Milk and Seasonings: Add coconut milk, lemongrass, kaffir lime leaves and salt. Simmer until the meat is tender.
- Simmer: Reduce heat and simmer until the sauce thickens and the meat is tender, about 2 - 4 hours.
- To assemble, Shredded the Beef rendang, prepare the tartlets and put the beef rendang on top of tartlets, garnish with nasturtium leaves and view drops of chili gel, and decorate with gold leaves.

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