

“BEEF RENDANG” SANDWICH



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Set in a peaceful prestigious oasis of serenity and timeless architectural design which exemplifies the Indonesian aspiration to be thoroughly modern yet distinct at the same time, the Dharmawangsa Jakarta is elegance personified. Represented by Rozacques A.A Momonga & Yuri Komalasari.

- Sub Category Name
Combo
Main Courses

- Recipe Source Name
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Ingredients

“BEEF RENDANG” SANDWICH

Tumeric Bread Recipe

- 1500g hard flour
- 500g cooked white sticky rice
- 750cc cold water
- 50g turmeric powder
- 30g bread improver
- 30g instant yeast
- 20g salt

Beef Rendang Red bean Glaced

- 1kg beef topside or silverside
- 2 pcs lemongrass
- 1 pcs turmeric leaf
- 2 tbsp tamarind water
- 5 pcs kaffir lime leaves
- 2l thick coconut milk
- 2tsp salt or to taste
- 200g red bean

Spice for the paste Recipe

- 250g Large red chillies (de-seeded)
- 10 pcs Shallots
- 5 pcs Garlic
- 25g Galanggale (peeled)
- 25g Ginger (peeled)

Methods and Directions

“BEEF RENDANG” SANDWICH

Tumeric Bread Recipe

- Mix all ingredients and add cold water. Mix together till it becomes a dough.
- Mould the dough to a ball and rest the dough around 30 minutes.
- Bulk the dough and put in square ring 20x30 cm and rest for about 30 minutes.
- Bake the dough at 190°C for 30 minutes.
- Cool it and serve

Beef Rendang Red bean Glaced

- Put all ingredients for the paste in a blender or food processor.
- Add 50ml coconut milk to help the blending process and blend until smooth.
- Put the beef and spice paste into a wok or a large saucepan.
- Pour in the coconut milk, add the lemon grass, kaffir lime leaves, and turmeric leaves. Stir to mix.
- Cook over medium – high heat until the coconut milk boils.
- Adjust the heat to medium and simmer for 1.5 hours uncovered until the coconut milk becomes thicker and oily. Stir occasionally.
- Add the tamarind water and salt to taste (note: if you prefer the dish with sauce the cooking can be stopped now). Add red bean whole into the mixture.
- Continue cooking on low heat for about 30 minutes.
- Cook until the coconut milk has evaporated and the beef and sauce has become brown and red bean almost dry (at this stage you will probably need to stir all the time to prevent burning).



- Put the rendang onto turmeric bread, red bean and beef rendang. Garnish.

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