

KERUTUK DAGING

BAHAN-BAHAN

- 1 kg daging
- 300 gm rempah kerutuk
- 6 ulas bawang merah (dihiris)
- 3 ulas bawang putih (dihiris)
- 1 inci halia (dimayang)
- 1 batang kulit kayu manis
- 2 biji buah pelaga
- 1 biji bunga lawang
- 500 ml santan
- 4 biji ubi kentang (potong empat)
- Minyak masak
- Gula
- Garam

CARA-CARA

- Panaskan minyak masak dan tumis kulit kayu manis, buah pelaga, bunga lawang, bawang merah, bawang putih dan halia sehingga garing
- Masukkan rempah kerutuk dan kacau lagi.
- Masukkan daging dan kacau selama 10 minit.
- Selepas itu masukkan santan dan kacau sehingga mendidih dan kuah menjadi pekat.
- Akhir sekali masukkan ubi kentang, garam dan gula.

INGREDIENTS

- 1 kg beef
- 300 gm kerutuk powder
- 6 shallots
- 3 cloves garlic
- 1 inch ginger
- 1 cinnamon stick
- 2 cardamom seeds
- 1 star anise
- 500 ml coconut milk
- 4 potatoes (cut into four)
- Cooking oil
- Salt and sugar (to taste)

METHOD

- Heat the cooking oil and fry the cinnamon stick, cardamom seeds, star anise, shallots, garlic and ginger until fragrant and golden brown.
- Add in the kerutuk powder and stir.
- Add in the meat and stir for another 10 minutes.
- Then pour in the coconut milk, continue stirring and bring it to boil.
- Once the gravy thickens, add in the potatoes, salt and sugar.