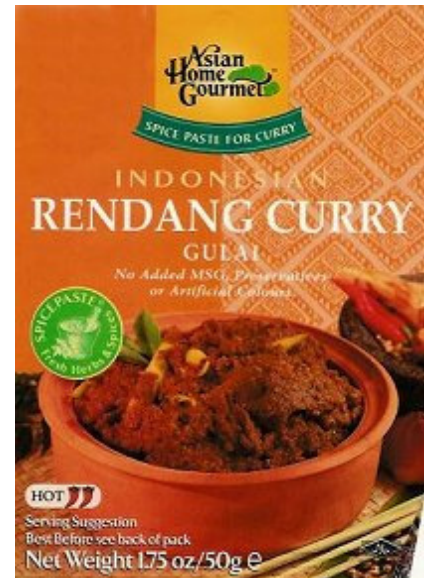


MANEESH'S RENDANG

(A Non-Traditional Rendang Variation)

INGREDIENTS (DOUBLING UP WORKS JUST AS WELL)

- 1 packet of **Asian Home Gourmet** 'Indonesian Rendang Curry'
- 1 can of 'Lite Coconut Milk' (400ml)
- 500g diced lamb



METHOD

Toss the lamb into a hot heavy pan and stir fry with some oil until the meat is well sealed. (It should release moisture at first then dry to a shiny browned finish after about 10 minutes).

Reduce heat, add the rendang curry paste, mix, increase heat, and cook until fragrant.

Add the coconut milk, cover, and simmer gently, stirring occasionally, for about ½ hour, but longer is okay too.

Remove cover, increase heat, and stir until reduced to a dryish consistency to your liking.



SERVING SUGGESTIONS

- ◆ Rice (Brown rice is good too)
- ◆ Green Salad
- ◆ Mix spinach through the rending
- ◆ Papadum

- ◆ Good Red Wine!