

Balinese Beef Curry

40g Cashews
2 Red chillies (or to taste)
2-3 garlic cloves
40g fresh ginger, peeled
2 lemongrass stalks
4 kaffir lime leaves
½ tsp turmeric
1 tsp salt
Pepper to taste
1 large onion, peeled and halved
40g olive oil
500g – 1kg gravy beef diced (large)
80g kecup manis (sweet soy sauce)
270g coconut cream

Place cashews in the bowl and mill on **Speed 8 for 10 seconds**. Set aside.

Add chilli, garlic, ginger, lemongrass, kaffir leaves, turmeric, salt and pepper in the bowl and blitz on **Speed 8 for 10 seconds**. Scrape down the sides. Repeat if necessary.

Add onion and chop on **Speed 5 for 3 seconds**. Scrape down sides.

Add oil then sauté for **7 minutes at 120°/Varoma Reverse speed 1**.

Add cashews, soy sauce, beef and coconut cream and cook for **45 minutes at 100° Reverse Speed 1**.

Cook for a further **10 minutes at 115°/Varoma Reverse Speed 1**.

Place into a Thermoserver to rest while you make your rice.