

Beef: Premium Grade Soy Braised Beef Cheek

CAMELIZED ONIONS | RENDANG SAUCE

“I have applied a slow braising method to achieve an even tenderness without “drying” the meat. The special rendang sauce speaks of my Asian roots. The beef cheek is a humble ingredient but in the hands of a good chef, it can become a delicacy that rivals the most expensive cuts; just as any ordinary individual on the right training ground can turn out as an extraordinary leader.”

- Chef Zor Tan



METHOD OF PREPARATION

Beef Cheek

1. Trim the beef cheek and keep it aside, roast the trimming at 180 degrees celcius until caramelised.
2. Cut all the vegetables into chunks.
3. Heat up a pot with oil and add in the vegetables, keep sauce until caramelised and add in butter. Cook until soft.
4. Add in thyme and the roasted trimming, pour in the water then follow by the beef cheek.
5. Bring to boil and simmer for around 4 hours.

Onion Puree

1. Heat up a pot with oil and add in the sliced onion and salt.
2. Keep stirring until brown and add in the butter and simmer.
3. Cook the onion turn into caramelised and sweet.
4. Transfer to a blender and blend until smooth.
5. Season with salt and pepper.

Pickled Red Shallot

1. Cut the shallot into petals.
2. Mix the rest of ingredients and bring to boil.
3. Add in the shallot and out of fire.
4. Wrap it tight with film and infuse for overnight.

Rendang Paste

1. Add the turmeric, coriander seed, shallot, red chili and a bit of salt into a blender and run into smooth paste.
2. Heat up a pan with oil and add in the lemongrass, galangal and kaffir lime leaf into the pan.
3. Saute and add in the smooth paste, stir constantly until fragrant (add a bit of beef stock from the beef cheek if too dry)
4. Toasted the kerisik to get more flavour and add into the paste, add in coconut milk and simmer for 30 minutes
5. Season with salt

Crispy Kale

1. Heat up the oil to 180 degrees Celcius
2. Deep fry the kale until crispy
3. Season with salt and pepper

Scallion Oil

1. Blend the leek and spring onion into paste
2. Heat up the oil until 200c
3. Pour the oil into the paste and keep stirring
4. Strain the oil and keep it cold

INGREDIENTS

(Serves 10)

Beef Cheek	3 pcs
Onion	400 gm
Carrot	2 pcs
Shallot	100 gm
Water	To Cover
Thyme	1 Sprig
Onion Puree	
Onion	6 pcs
Butter	200 gm
Pickle Red Shallot	
Red Shallot	3 pcs
Champagne Vinegar	20 gm
Water	20 gm
Sugar	20 gm
Rendang Sauce	
Tumeric	10 gm
Coriander Seed	10 gm
Shallot	250 gm
Red Chili	5 pcs
Lemongrass	3 pcs
Kaffir Lime Leaf	3 pcs
Galangal	20 gm
Coconut Milk	500 gm
Kerisik	100 gm
Garlic	5 Cloves
Krispy Kale	
Kale	10 Pcs
Scallion Oil	
Spring Onion	500 gm
Leek	100 gm
Oil	400 gm

