



Beef Curry

Ingredients

- 1 kg Beef Short Ribs
- 1 pc Bay Leaf
- 1 tsp Black Peppercorn
- 3 tbsp Vegetable Oil
- 1 pc Potato
- 1 pc Carrot
- 1 head Garlic
- 1 pc Onion
- 1 pc Ginger
- 1 Hot Chili Pepper
- 1 pc Red Bell Pepper
- 1 pc Green Bell Pepper
- 1.5 tbsp Curry Powder
- 2 sachets MAGGI® Magic Sarap® 8g
- 0.25 tsp Freshly ground pepper
- 1 cup Fresh Coconut Cream
- 1 tbsp Cilantro

Instruction

1. Simmer beef in water. Add bay leaf and peppercorn and cook until tender. Remove beef and reserve 2 cups of the beef stock.
2. Sauté potato and carrot in oil until golden brown. Remove and set aside.
3. Sauté garlic, onion, ginger, red chili, red and green bell pepper and curry powder in oil. Add beef and pour 2 cups of beef stock. Simmer uncovered until very tender.
4. Add sautéed potato and carrot and coconut cream. Season with MAGGI® Magic Sarap® and pepper. Transfer on a serving plate and top with cilantro.

Nutrition

Carbohydrates	28.3 g
Energy	598.09 kcal
Fats	38.93 g
Protein	37.01 g

210 Minutes

6 Servings