

Dendeng Belado



What You'll Need

- 500g sliced beef
- 1.2L of water or more
- 1 $\frac{1}{2}$ tbsp salt
- 1 lemongrass (**bruised**)
- 5 garlic cloves
- 3 fresh bay leaves
- 4 kaffir lime leaves

Belado

- 125g red chillies (**blanched**)
- 100g shallots (**blanched**)
- 1 $\frac{1}{2}$ tsp salt
- 1 tbsp sugar
- Juice of 1 kalamansi lime
- $\frac{1}{2}$ tsp mushroom seasoning powder (**optional**)

To fry the sambal, you will need:

50g vegetable oil

30g coconut oil