

NONA Daging Masak Hitam by Dunia Resipi



NONA's Special Ingredients

½ cup NONA Kicap Manis

Ingredients:

1kg beef
Wheat flour
1kg shallots
5 cloves garlic
1 handful dried chillies
1 handful dried shrimps
½ cup fine brown sugar
1 tablespoon fennel powder
1 tablespoon cumin powder
½ cup honey
1 stalk lemongrass
Cooking oil

Instructions:

1. Heat some oil and fry shallots, garlic, dried shrimps, and dried chillies. Then, ground these ingredients until fine.
2. Add the ground ingredients into the pot along with fine brown sugar, cumin powder, fennel powder, honey, and NONA Kicap Manis.
3. Add the meat and mix well. Marinate the meat overnight.
4. Fry the marinated meat with a sufficient amount of oil.
5. Add lemongrass, then fry until the meat is tender and the sauce thickens. Serve.