

Variation of Grain-fed Beef



Chef Haikal
- Ember -



*The
Perfect Meal*

Final Round

A. Braised Beef Shortribs with 'Kichap Manis'

Ingredients

1.5 kg	chilled beef shortribs
Less than 10 gm	blue ginger
20 gm	garlic
30 gm	white onion
5 gm	belachan
30 gm	tomato paste
½ cup	kichap manis
2 Nos	red chilli
1 packet	spice sachet

Method

- 1) Season the shortribs with salt and pepper.
- 2) Pan fry till brown
- 3) Sauté the ginger, garlic, onion and belachan till soft
- 4) Add the tomato paste, kichap manis and water, put in oven for 3 hours
- 5) Add the chilli and spice sachet

B. Charcoal grilled Tajima Marbling & Wagyu Beef

Ingredients

220 gm	beef striploin
2 Nos	boiled potatoes
100 gm	green peas
100 gm	zucchini peels

Method

- 1) Charcoal grill till medium rare
- 2) Sprinkle salt