



bit spicy

# Semur Daging - Javanese Beef Curry

Semur Daging is a Javanese curry which contains tomatoes rather than coconut milk. We have used our [Indonesian sulawesi](#) blend, but this cooking method changes the flavours completely. Add fresh chillies to boost the heat level, and lime juice to taste. **serves 4-6**

- 1 carton Indonesian Sulawesi spices
- 2 tbsp oil
- 900g diced lean beef or venison
- 300ml ['secret sauce'](#)
- 200ml water
- 2 tbsp dark soy sauce
- 3 small chillies, finely chopped (or more to taste)
- 250g firm potatoes, cut into bite-sized pieces
- 2 large or 4 medium tomatoes, chopped
- 2 tbsp lime juice

1. Heat the oil in a large casserole and gently fry the spices and chillies until fragrant.
2. Add the meat and fry until brown, then add the 'secret sauce', water and soy sauce.
3. Bring to the boil, then turn down to a simmer and cook until the meat is tender (2-3 hours).
4. Add the potatoes about 35 minutes before serving, and the tomatoes 20 minutes.
5. Add lime juice to taste, and serve with rice.