

Thai beef jerky with sticky rice

By Susan Riggall

15 minutes

Preparation time

2 hours

Cooking time

6

Serves



INGREDIENTS

Neau dad deaw (Thai beef jerky)

- 500 g rump steak or other lean cut of beef, cut into 3 mm slices
- 2 garlic cloves, crushed
- 2 tbsp coriander seeds, lightly crushed
- 1 tsp ground white pepper
- 2 tbsp light soy sauce
- 2 tbsp fish sauce
- 1 tbsp palm sugar

Sticky rice

- 300 g (1 ½ cups) glutinous rice, soaked for 2 hours

Nam jim jaew (chilli dipping sauce)

- 2 tbsp glutinous or jasmine rice
- 1 large dried red chilli
- 1 garlic clove
- Large pinch salt flakes
- 4 coriander roots, cleaned
- 1 large shallot, roughly chopped
- ¼ cup roughly chopped coriander leaves and stems
- 1 tbsp palm sugar
- 60 ml (¼ cup) fish sauce
- 1 lime, juiced

METHOD

Neau dad deaw (Thai beef jerky)

1. Combine the beef, fish sauce, soy sauce, sugar, coriander seeds and pepper in a bowl. Toss to combine and refrigerate for 1 hour.
2. Place a baking and roasting rack in warming drawer. Lay the beef strips across the rack and dry the jerky in the warming drawer on Food Setting 3 (approximately 75°C) for 4 hours, or until mostly dry. Alternatively use the oven Drying function at 75°C.

Sticky rice

1. Place the rice into a perforated steam container.
2. Place the container into the steam oven and Steam at 100°C for 40 minutes.

Nam jim jaew (chilli dipping sauce)

1. Place the rice and chilli in a small frying pan. Toast on medium heat, induction setting 4, until the rice is nutty and the chilli is fragrant.
2. Use a mortar and pestle or a food processor and grind the rice and chilli to a powder.
3. Use a mortar and pestle to sham the garlic and salt, add the following ingredients in order, crushing them each separately before adding the next: coriander root, shallot, coriander leaves and stems, then palm sugar.
4. Add the rice and chilli powder and then season to taste with lime juice and fish sauce.

To serve

1. Serve the Thai beef jerky with the chilli dipping sauce, sticky rice and cucumber slices.

Alternative jerky flavours

Classic jerky

500 g rump steak or other lean cut of beef, cut into 3 mm slices

60 ml (¼ cup) Worcestershire sauce

1 garlic clove, crushed

½ tsp pepper

¼ tsp salt flakes

¼ tsp coriander seeds, lightly crushed

Prepare as per recipe above

Chilli and lime jerky

2 tbsp soy sauce

2 tbsp sambal olek

1 tbsp brown sugar

1 lime, zested and juiced

Prepare as per recipe above

Smoky jerky

500 g flank steak (or eye or round or top round steak)

2 tbsp low-sodium soy sauce

1 tbsp Worcestershire sauce

1 tsp coarsely-ground black pepper

1 tsp liquid smoke

1 tsp onion powder

½ tsp garlic powder

Prepare as per recipe above